

EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

DECEMBER 2016 #116 FREE

CHOPSTiCKS NY®

www.chopsticksny.com



Winter Gourmet 2016

Featuring restaurants and bars that serve winter specials and new restaurants that opened this year

SPECIAL INTERVIEW

YOSHIKI (Musician, Composer)

YOSHIKI

feat. Tokyo Philharmonic Orchestra
Stern Auditorium / Perelman Stage at Carnegie Hall

YOSHIKI CLASSICAL SPECIAL

feat. Tokyo Philharmonic Orchestra

Stern Auditorium / Perelman Stage at Carnegie Hall in New York City

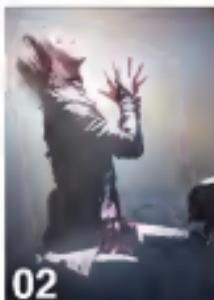
JANUARY 12 & 13, 2017 Concert starts at 7:30 pm

Presented by Knitting Factory

Tickets on Sale NOW

CARNEGIEHALL.ORG / 212-247-7800

For more information, go to WWW.YOSHIKI.NET // WWW.CARNEGIEHALL.ORG



02

PEOPLE**YOSHIKI**

Rock icon and composer YOSHIKI will perform at Carnegie Hall in January, but this time he will be with the Tokyo Philharmonic Orchestra performing classical music. He credits with Chopsticks NY about his first classical concert in New York.



08

W**WMT'S NEW**

Cafe: Cream Puff Specialty Shop
Beard Papa Re-opened
Web: JNTO's Interactive Website Promoting Japan
Book: POKEMON Inspired Cook-book



The holiday season has come! In Japan, people work hard this time of the year in order to tie up loose ends in business, but it's also a time for banzaike (year-end party).

President/Publisher

Reiko Gotoh

Editor-in-Chief

Koichi Komatsu

WritersCandy Beck
Victoria Goldenberg

Reba Nakane

Merrisa Ferrier

Stacy Smith

Marie Shatzberg

Photographer

Steve Spain

Art Director

Atsushi Hayashi

Editor

Naoyuki Shiraku

Yurika Saegusa

As And

Interior

Jocelyn Jones

Member, TPNY LLC

Tinaug Ryndorf

02

FEATURE

- 07 Winter Gourmet 2016**
- 08 Newly Opened Restaurants**
- 13 Restaurants and Bars that Serve Winter Specials**
- 19 Japanese Restaurant List**
- 26 Mikology Lab**
- 28 "WK" Cooking: Toshikoshi Soba**
- 30 Grocery List**
- 31 Focus: Sake Tasting**

LIFESTYLE

- 32 Travel 1: Storyudo**
- 36 Travel 2: Ishikawa Prefecture**
- 38 Japanese Crossword**
- 39 School List**
- 41 Product Review: MartMart**
- 42 Japanese Sub-Cut Watch**
- 42 Shop List**
- 44 Health Interview**
- 45 Beauty/Hair Salon List**
- 46 Health Clinic List**
- 48 Asian Travel: Luang Prabang in Laos**
- 49 Asian Health: Ginger Root**
- 51 Asian Restaurant List**

EVENT / ENTERTAINMENT / LEISURE

- 53 Exhibitions**
- 53 Performances**
- Event**
- 54 Lecture/Workshop**
- 54 Happenings**

Published by Trend Pot NY, LLC
40 Madison Ave #1000
New York, NY 10016

TEL: 212-431-4470

FAX: 212-431-4490

www.chopsticksonline.com

For Advertising Info:

TEL: 212-431-4470

Email: addept@chopsticksonline.com

Printed by Trend Pot NY, LLC All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY, LLC is not responsible for any damage due to the contents made available through CHOPSTICKS NY.

Presented by: The No. 1 Japanese free paper in NY/NJ/Japan



"Regardless if it's a rock concert or a classical show, I want to take people on some kind of journey."

— YOSHIKI

Heavy metal and classical music may seem worlds apart, but not for J-rock legend, Yoshiki. While he's best known as the drummer and leader of internationally famous rock band, X Japan, which played Madison Square Garden in 2014, he's also an accomplished classical composer and pianist. Some of his classical achievements include composing the Golden Globe Theme in 2012, and writing and performing a piano concerto to celebrate the 16th year of Emperor Akihito's reign in 1999. On January 12 and 13, 2017, Yoshiki will play Carnegie Hall for the first time, accompanied by the renowned Tokyo Philharmonic Orchestra.



Your Carnegie Hall shows are part of the Yoshiki Classical Special World Tour, which has stops in Japan and Hong Kong. What is the theme of this classical world tour? Do you plan to perform mostly your original pieces in the Carnegie concert, or your interpretations of famous tunes?

I did a classical world tour in 2014. I went to Europe, America — I think I went to over 10 countries. This time I'm gonna be touring with an orchestra just to make it different. We'll be playing music I composed. Also I'll be playing some Beethoven and Brahms' classical tunes as well.

Many X Japan fans expect you to perform classical versions of your hit heavy metal songs. Would that be possible in this concert?

Of course.

You are known as a rock star, but this time you'll perform classics with a philharmonic orchestra. How different is it, in terms of preparation?

In a rock concert, if you miss a few notes, it's not such a big deal. But the classical concert has to be perfect. But basically, it's the same. Regardless if it's a rock concert or a classical show, I want to take people on some kind of journey.

This is your first time performing at Carnegie. The sound system and ambiance must be different from other venues. What do you think of the hall?

A few weeks ago, when I was in New York, I went to Carnegie Hall and went on stage. I was just walking

on the stage and I heard my own footsteps. I thought when this is going to be an amazing hall! It's a very prestigious place; there are so many amazing classical artists who perform there.

You are the leader of X Japan, and this time you are the leader of Tokyo Philharmonic Orchestra, in a way. It must be a unique experience for you organizing classical music.

Is it easier?

There is a team creating this event—a director, arranger, and a conductor. My role here is composer and pianist. About the songs we're going to play, I'm the producer as well.

Believe it or not, being the leader of X Japan might be harder. With the classical concert, I can just dedicate everything. With X Japan, I'm the leader but I try to listen to the other members.

What do you find different or similar about composing for an orchestra compared to X Japan?

When I compose even X Japan songs, I write everything as a music score. Instead of writing the violin or cello, I'm writing bass guitar and drums. With X Japan, pretty much every drum is also scored. I grew up playing both classical music and rock, so it's not that different. I only think of good music and bad music.

Who are some of your favorite classical composers?

Tchaikovsky, Rachmaninoff. Of course, I love Beethoven, Chopin, Schubert, Brah... but I love Tchaikovsky's melodies. I think I'll be playing Tchaikovsky at Carnegie Hall.

On your 2013 album *Yoshiki Classical*, you worked with Beatles producer, Sir George Martin. Could you tell us what the experience was like?

I learned a lot from George Martin. He described music as a kind of paint, so you're painting red, blue—the concept was very cool. Also after I started working with George Martin a long time ago, I started learning arctharmonia as well. It was very cool to work with him, but he passed away this year.

This is the 30th year since you moved your base to the U.S. How do you think life in the

U.S. has influenced you?

Well, I appreciate Japanese culture even more than when I used to live in Japan, looking at that kind of country from the outside. Also, I'm fond of Asian food. Japanese food spread throughout the U.S. 20-something years ago, it was not that popular. Japanese animation became very popular, too. So, I feel that it's time for music to spread.

I live in Los Angeles, but I go back and forth between Japan and the U.S. a lot, almost every month. I just like living on the Earth, not in one particular place.

I did everything when I was in Japan, from having nothing to performing in Tokyo Dome. But I've been doing those things from the beginning all over again in the U.S. It's a very interesting feeling. The cost because not so many people can experience that kind of lifestyle.

Could you tell us more about your documentary film, *We Are X*?

The film *We Are X* is about X Japan's life. It's not a normal documentary film, it's more like a life story. X Japan has 2 members who died. Also, it's kind of my story as well, my father killed himself when I was young. Also Toshi, the vocalist, got brainwashed by a cult, then suddenly he came back. It's a very crazy story. Too crazy to be true, too painful to be true. But somehow the film gives you a positive feeling at the end. It was not easy for us to create it.

Several years ago, my agent approached me to say we should tell our story to the world. It was too painful to touch the subject, but several years later, pro-

ple convinced me this story could help people a lot. If somebody suffering from pain or depression, this film can help.

We've been screened at over 10 film festivals around the world, actually selected by almost 200 of new films getting an amazing reaction.

You composed music for ceremonies and big events, and the Tokyo Olympics are under 4 years away. Would you like to be involved in the national project in some way? If I can get involved, that'd be wonderful.

Please tell us about your favorite places in New York.

I have to say Madison Square Garden, and my new favorite place, Carnegie Hall [laughs].

—Interview by Victoria Goldenberg

Yoshiki was born in Chile and began playing the piano at age 4. In 1982, he formed the band X, later renamed X Japan, whose major-label debut album *Blue Blood* debuted at number 8 on the *Oricon* chart in 1991. Although X Japan broke up in 1997, they reunited in 2001, using video and video recordings to include deceased guitarist, Hide, in their concerts. Yoshiki is frequently active in many solo musical and business projects, including film scoring and fashion merchandising. He has released 3 solo classical albums since 2002.



January 12 and 13, 2017 Yoshiki Classical Special feat. Tokyo Philharmonic Orchestra

Stern Auditorium / The Reiman Stage at Carnegie Hall NY

YOSHIKI—singer, songwriter, classically trained pianist and the creative force of the rock group X JAPAN will have two sets of special concerts presented by Kenjiro Fukui in "YOSHIKI CLASSICAL Special featuring Tokyo Philharmonic Orchestra". He will play piano with the orchestra, performing his favorite classical tunes as well as songs he composed. The performances part of his world classical tour including Tokyo, Osaka and Hong Kong. The concerts in New York will take place on January 12 and 13, 2017, at Carnegie Hall's Stern Auditorium / The Reiman Stage.

Tickets are available at the Carnegie Hall Box Office, 154 W 57th St. Or call Carnegie Charge at 212.247.7800 or go to Carnegie Hall's website carnegiehall.org.

All Things New from Stores, Products to Events

FOOD

Beard Papa: Back and Better than Ever

Beard Papa's friendly blue and yellow Santa-like mascot is a familiar face to most New Yorkers, many of whom were happy to see him return to his location on the Upper West Side. Closed for several months for renovation, this popular shop expanded with a larger menu and a showcase on display for all to see.

Those who have a sweet tooth will be glad to know that Beard Papa's cream puffs famous for their double layer of puff crust and puff custard and exquisite combination of crispy and creamy, are still the staple of a newly expanded repertoire. One addition is *Dorayaki*, meaning "sausage" in French; cream-filled almond-coated treats that live up to their name. Other items such as Adams and chocolate fondant cake round out the dessert offerings. The chain's main feature is still its delectable cream puffs but they are paired by some savory options as well as new sweets. The former category features nice burgers with beef, soykatsu or chicken teriyaki, served in either a white rice or quinoa bun.

Beard Papa normally discounts when you buy cream puffs in bulk, and the holiday season (Dec. 23–25) brings special deals. If you buy a \$40 cream and match set (yes, flour/chocolate/green tea) you can receive \$2 off instead of the usual \$3 discount, and a purchase of a dozen gets you \$6 off as opposed to the usual \$3. Why not make everyone at your holiday celebration happy with Beard Papa's creations?



Beard Papa's festive new offering is *Dorayaki*, cream-filled almond-coated treats that are both creamy and crispy. All sweets are made to order, so they are always fresh.



The redesigned space puts the focus on its candy-themed place to please all the taste buds.

Beard Papa 2163 Broadway (betw. 8th & 77th Sts.), New York, NY 10036 | Tel. 212.369.0750 | www.beardpapa.com

ONLINE

One Step Closer to Japan through an Interactive Travel Site

The number of visitors to Japan continues to grow each year, but visiting Japan only once is not enough for most tourists. This November, Japan National Tourism Organization (JNTO) launched a campaign "JAPAN—Where Tradition Meets the Future" to show various aspects and depths of the country.

New York-based German videographer, Vincent Urban, whose movie "In Japan—2015" uploaded on Vimeo gained over two million views, produced an original movie for the campaign in collaboration with a creative agency, BNIN. Inc. His new three-minute movie portrays the harmony of "tradition," "innovation" and "nature" at 45 locations across Japan. Go to <http://visitjapan-europe.jnto.jp/g/g/> and you'll find detailed tourist information of all 45 locations appearing in the interactive movie. When viewers click on a scene of interest, related information appears in five languages: English, French, German, Italian and Spanish.



<http://visitjapan-europe.jnto.jp/g/g/>

BOOK

Cookbook Powered by POKEMON

As *the POKEMON GO* craze seems to have calmed down a bit, but no one can stop the power of these adorable monsters. This winter, Miz Media will release **THE POKEMON COOKBOOK, EASY & FUN RECIPES** that contains a variety of delicious and inventive original recipes inspired by characters from the world's most successful entertainment franchise that has sold more than 270 million video games and over 21.5 billion trading cards worldwide. Created by Mel Raso, the cookbook introduces more than 25 delicious dishes that look like *Pokémon* characters from desserts to pizza along with easy soups. Make a *Poke Ball* soup roll, *Pikachu*-style ramen or "Mewtwo" melted pizzas, which are perfect for parties, weekend get-togethers and lunch boxes.



Where to Purchase
International
1000+ Walmart Stores, J.C. Penney
FIRE TV Box, Xbox, Microsoft Store
Amazon.com, Amazon.com Books
PROJECT
THE IRV and Mizel's series are published by Mizel
© 2016 Mizel Media LLC
ISBN 978-1-937362-00-9
\$19.95 USD / \$29.95 CAN

<http://www.mizmedia.com>

A New York hair salon that lets your beauty shine



OCTOBER, 2016 GRAND OPEN



With the experience of operating over 100 salons in Japan, AUBE hair brings high quality services to the U.S. Our clients' desired images of beauty come to life with the latest equipment that we utilize and the superb techniques of our stylists. Enjoy our hospitality at its best in an atmosphere where both our clients and staff can be comfortable.



"Service & Philosophy"

Our veteran stylists have acquired their superior techniques through training and working in Japan as well as around the globe. It is AUBE's policy to have one stylist oversee a client's service from start to finish. One of our top stylists will work with their client throughout their entire process from shampoo and cut to colored and styling. Just as you would expect in Japan, freely consult with your stylist about everything from your hair care, scalp care, styling and more.

"Products & Technique"

In order to ensure we deliver top quality service and technique, the chemicals, treatment solutions and equipment we use are imported from Japan, making our services suitable for those with sensitive hair and skin. Also, AUBE's original cut and coloring offer styles that are most flattering for your skeletal structure to highlight your best features. Complexed coloring processes and perms that were unavailable in New York are now offered at AUBE.



"Luxury & Relaxation"

Enjoy the relaxing time in our lie-bar YUME shampoo stations with our soothing Head Spa treatments by our spa technicians.

- **Organic Head Spa & Treatment (40 min / \$60)** -
Moisturize your scalp with spa visit from a steamer.
It conditions your scalp, rejuvenates and releases tensions.
Also enjoy Fit Nail which is offered as an optional service
to go with this treatment.

AUBE hair New York

77 E. 10th St. (bet. 3rd & 4th Aves.)
347-259-1111 Open 7 days / 10:00 - 21:00

aube-new-york.com/en

CUT:	Women	\$59	PERM:	Japanese straightening	\$50
	Men	\$49		Digital perm	\$45
COLOR:	Full head color	\$89	OTHER:	Set	\$50
	Pre care	\$10		Blow & dry	\$39
	Mid care	\$10			

We are currently hiring hair stylists and nailists. (Contact Pommyku)

MIO

SPARKLING SAKE



Sparkling crisp,
mellow sweetness
with hints of
apple and pear . . .
MIO brightens any
festive occasion and
pairs beautifully with
appetizers & desserts.

MIO Sparkling Sake
*Laid low in the
famous sake tradition*
Alc. 5%
Size: 300 ml / 750 ml

TAKARA SAKE USA INC.
www.takarasake.com
Enjoy responsibly

© 2008 by TAKARA SAKE USA INC.

松竹梅
Sho Chiku Bai

Winter Gourmet 2016

'Tis the exciting season of parties and dining out. To help you plan your holiday festivities, Chopsticks NY brings you information on great deals, limited offers and winter delicacies from local restaurants. Also introducing newly opened restaurants.

Page 8 Newly Opened Restaurants in 2016

Bessou / Brooklyn Bell Factory Hell's Kitchen / Drunken Dumpling / Ichiran NY / Kappa Totto / Mi-Na Sushi / Nene Sushi / TEISUJI / Topaz Noodle Bar / Zunutto /

Page 13 Restaurants and Bars that Serve Winter Specials

Aberlye Kenzo Sushi / Ajisen Ramen / Blu Orchid Thai Kitchen / Dongan / Hinata Ramen / Salt + Charcoal / Seed Garden / Totto Ramen Hell's Kitchen / Totto Ramen Midtown West /

Listing

Japanese Restaurant
Asian Restaurant

Newly Opened Restaurants in **2016**



Modern Take on Comfort Food

Reserve

3 Weller St., Brooklyn & Elizabeth St., New York, NY 10012
Tel: 718.339.4800 | www.reserve-nyc.com | Sun-Thu 5:30p-11pm, Fri & Sat 5:30p-11:30pm | Brunch Sat & Sun 12pm-3pm



Meating via ion home, **Reserve** serves Japanese comfort food based on the family recipes of owner, Mikio Ryogoku. The focus is on Japanese home cooking with creative twists, with a menu that features seasonal ingredients. Their highlights include an *Anko-e Udon* with tempura made of local vegetables and *Gilled Abalone*, with creamy sesame dressing.



Non-Japanese diners will love Reserve's unique scratch-to-panache rice-making process, which is



An Additive-free Café in Hell's Kitchen

Brooklyn Bell Factory Hells Kitchen

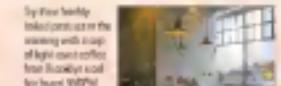
201 10th Ave. (Hell's Kitchen) New York, NY 10036
Tel: 914.480.3625 | www.brooklynbellfactory.com | Mon-Sat, 7am-8pm



Brooklyn Bell Factory opened a second, their flagship in Manhattan, to offer their bento and "donkeye" sandwiches as well as to take catering orders. Their popular *Mukt Bell Bento* are prepared using 100% USDA Choice grade Angus beef ground meat and served with a sauce made with fermented applesauce. "No additives no preservatives and no MSG" is their motto.



They offer catering services of 100 bento sandwiches with meals with options in Japan style. Various and unique toppings to create my ideal ramen for my customers.



Healthy, Tasty, Soup Dumplings

Downloaded from

100 East 42nd Street, New York, NY 10017
TEL: 212 583-8882 | www.dunkelwundernewyork.com
Sun-Thu: 11:30 am-4 pm; 8-11 pm; Fri & Sat: 11:30 am-4 pm
www.dunkelwunder.com



Breakfast Dumpling in the Frost Village serves some long-fao (long dumplings) prepared by a mother and son chef team. The centre of the attraction is their XL XIII extra-large soup dumpling with crab scallops, shrimp, and pork in a combination of chicken, pork, and vegetable broths. Dumpling toppings are family-style, strictly excluding MSG, food colouring, and fish powders.



Only 25 made per day
the AT 20.8 is looking to
cut part sizes into 2.0
inches intended to ease
a driver to appreciate the
exquisite details in the
chassis.

Geng myoepithelial
tumors from luteal
cysts and myofibro-
blastic tumors. Ovarian
cysts with cellular tu-
mors



Legendary Tonkatsu, Unprecedented Style

JOHNSON NY Brooklyn
374 Johnson Ave. (Morgan Ave. & Roger St.) Brooklyn NY
tel. 718-381-0883 | www.johnsonny.com
Open Sun., 11 am-8 pm



Opened in 1990 in Fukushima, **ICHIRAN** is a legendary tonkotsu ramen house that has been loved by locals and loyal fans for over five decades. It finally landed in New York this October, serving ramen that you could never experience outside Japan before. Equipped with their own central kitchen, **ICHIRAN NY** Brooklyn crafts noodles and soup in-house and produces The Classic Tonkotsu Ramen, a sole ramen menu they offer. You can still customize firmness of the noodles, richness of the soup, and toppings as well as with or without extra noodles. But what makes **ICHIRAN** really stand out is their individual bowls. You need to place an order using a piece of paper and eat by yourself, alone. This unique style allows you to concentrate on eating **ICHIRAN**'s craft ramen that boasts clean, full-bodied flavor. You can also buy a box of cookies there.



BIAA has requested the role of
building "youth"
travel stops or
facilities



Luxurious Dining Experience in Kappo Style

KAPPO TUTTB
450 W 17th St., 2nd fl | 10th Ave | New York, NY 10011
tel. 212 624-0027 | www.kappotuttb.com
Open Sat 5-12pm



Kappo refers to a type of traditional Japanese cuisine that maintains the quality of high end cuisines but is unboxed by formality. Metabolously prepared dishes, using seasonal ingredients, are served in the "omotenashi" thoughtful spirit. They serve 4-Course Chef's tasting for \$100, 4-Course Per Rue for \$25, and a la carte menu, including dishes using the highest meat wagyu beef and aged salmon. Their dish selection is carefully selected by a sake sommelier to pair with their dishes. Located a few short steps from the High Line, the 25-seat restaurant guarantees a luxurious kappo dining experience. During the month of December Kappo Tenshi offers a 7-Course Holiday Special for \$100. 5 lucky Cheapticks NY readers will receive a \$20 coupon that can be applied to this holiday special! Email info@cheapticksny.com by Dec. 11.



Presented on a
color-coded pink
eye-catching board.
Saves time in set-
ting your trade booth
as well.



Sushi and Japanese Tapas for Everyone

Hi-No Sushi

151-153 5th Ave (bet 11th & 12th Sts) New York, NY 10011
TEL: 212.620.8844 | www.hinossushi.com
Mon-Sat: 12 pm-2:30 pm, 5-10:30 pm



Serving sushi, sashimi and Japanese tapas. **Hi-No Sushi** is the kind of place you can bring your family or a large group and find something for everyone, whether it is fried food, grilled food or noodles. Offered for only \$55 the **Gourmand Ossakase** (top photo) featuring 10 nigiri sushi, is particularly recommended for its quality and quantity. Hi-No Sushi is a no-tipping policy restaurant.



Gourmand Ossakase
a beautiful to your
taste and expertly
well-balanced. Infused
Mi-No Sushi's sashimi
topped with shrimp
tempura makes you
want to eat it all!



No better tag for
this sashimi and Japanese
cuisine than **hi-no**.
Because NO (not)
this is at **hi-no**,
only popular here!



Midtown's Secret Sushi Haven

Mae Sushi

151-153 5th Ave (bet Lexington & Park Ave) New York, NY 10011
TEL: 212.620.8871 | www.maesushi.com
Lunch Mon-Fri: 11:30 am-2:15 pm; Dinner: Mon-Sun: 5:30-10 pm



Midtown's hidden gem **Mae Sushi** is an authentic Japanese restaurant for sushi enthusiasts. Their veteran Japanese chefs expertly prepare Edomae style sushi with fresh ingredients and refined techniques. The ambience is set under a vast skylight, sun shining in throughout the day and surrounded with the glow of the city lights at night.



To enjoy the freshest
a choice by their
Japanese chef to create
menu that contains
12 pieces of sashimi
including fatty tuna,
smoking sea urchin and
1 special roll.

The innovative
menu features
Japanese dishes
Mi-Moya Sashimi
and Sashimi Assorted.



Yakitori Izakaya with Chic Atmosphere

TESUJI

151-153 5th Ave (bet 12th St bet 5th Ave) A Grand Central
New York, NY 10011 | TEL: 212.599.9596 | www.tesujinyc.com
Mon-Wed: 5:30-10:30 pm; Thu-Sat: 5:30-11 pm



TESUJI has been serving "yakitori izakaya" since its opening, and now meeting customers' demands. They have responded as "yakitori izakaya" to serve la carte dishes. Then slogan using organic chicken and a la carte dishes that incorporate seasonal ingredients, are sure to satisfy your palate. The chic atmosphere and the new addition of a private room make **TESUJI** an excellent choice for a party.



They offer a traditional
yakitori and a more
pan-fried vegetable
chicken, beef and pork.
If you want to try the
new dishes, order it
before it's sold out.

Pasta Cottura Nero
different flavor
served with pair
selected cheese on
the side. Come get
through the crazy
time of year soon!



Slurp Worthy Ramen on the UWS

Zenutto Ramen & Sushi Bar
142 W 72 St (bet Columbus & Amsterdam Aves)
New York, NY 10020
Tel: 212-496-8822 | Mon-Sat: 4-11pm



Zenutto on the Upper West Side is a ramen joint where locals come to indulge in their ramen and authentic gyozas. The signature soup for their ramen is prepared by simmering chicken, vegetables and fruits for 8 hours until it becomes rich and full of umami. Now on the menu is Poached Tuna, onions and avocados inundated in their original sauce is mouthwatering and goes perfect with rice.



Staff at Zenutto know just enough energy put in to make it, that an appropriately fiery sense from when it's filled or the flavor of this taste—now that's how ramen!



Their other delicious types of noodle bowls and ramen is a great place to go if you're looking for delicious appetizers as well.



Fancy, Inexpensive and Tasty Thai Food

Topas Noodle Bar
140 ½ W 56 St (bet 5th & 6th Aves) | New York, NY 10036
Tel: 212-449-2102 | www.topasnoodlebar.com
Mon-Fri: 11:30 am-11 pm



Topas Noodle Bar features modern Thai noodle soups and noodle dishes. They introduce unique styles of noodles such as Kao Soi and Yee To Fu. Conveniently located near Central Park, Carnegie Hall, and popular commercial areas, their atmosphere is fancy and elegant, but their price ranges are surprisingly reasonable—noodle dishes are \$12-\$15 and their lunch special starts at \$9.



Unique selection of Thai noodle soups and what Topas takes pride in. Try something new and tasty. This contest can step further.

Dining there is like being on top of the world. It's a great place to go if you're looking for a great meal with lots of gusto.



10 Discounts and Promotions for You + Air Tickets to Japan

In the midst of the gift-giving season, Chopsticks NY is holding a sweepstakes with 10 discounts and promotions from our clients, specially for you, plus a round-trip air ticket to Japan from us! Please follow the directions below to enter:

How to Enter the Sweepstakes

1. Go to www.chopstickny.com/gift2016 and answer 12 survey questions. It takes only 2 minutes.
2. Once you finish the survey, choose your favorite gift items, discounts, or promotions**. You can choose as many as you want.

*A roundtrip economy-class air ticket from New York to Japan. JAL is not discounted yet.

**Available gift items, discounts and promotions are listed on pages 10-12 in this issue as well as on

Enter by December 31



2016 WINTER PROGRAM

ADVENTURE AWAITS

with SAPPORO



NOVEMBER 2016 - FEBRUARY 2017

- You could win awesome outdoor gear from the Legendary Edit.
Enter all winter long at Facebook.com/SapporoUSA.
The promotion runs
November 1st 2016 through February 27th 2017.
- No purchase necessary. Age 21+. Ends 2/28/17.



SAPPOROBEER.COM

PLEASE SHARE SAPPORO RESPONSIBLY.
©2016 SAPPORO U.S.A., INC., NEW YORK, NY

 SAPPORO | LEGENDARY BEER



Reawaken Your Knife's Edge



Bring in your dull knives to our Tribeca showroom.
Over 25 years of knife sharpening experience.

Holiday Knife Sale
15% Off All Knives



promo code: HK52016
Valid from 11/25 - 12/31

KORIN
Fine Japanese Cutlery and Glassware
since 1942

17 Warren St., New York, NY 10007
Mon - Fri : 10:00AM - 7:00PM
Sat & Sun : 10:00AM - 6:00PM
www.korinusa.com | Phone: 1-800-436-2172 (toll-free)

SALMON
BOWL
\$15

LUNCH
SPECIAL

Open
lunch: mon - fr
12pm - 2pm
dinner: mon - sat
6pm - 10pm (last orders)



 SAKANAYA

304 East 49th St. NYC 10017
Phone: (212) 329-0033
sakana@yahoogroups.com

GRAND OPENING

KAPPO TOTTO

produced by YASUOJI TETTO



458 N 17th St. (bet. 8th & 9th Ave.) Mon-Sat: 5pm-11pm
212-524-8813 www.kappototto.nyc Sun: Closed

Subscribe CHOPSTICKS NY™

for only \$19.99/year

Call Us at 212-431-8970 or
email: reader@chopsticksnyc.com

Get the essential full-fledged Japanese dining
experience and menus around town.
We will deliver CHOPSTICKS NY to your door.

Restaurants and Bars that Serve Winter Specials



Tonkotsu Ramen with a 40-Year Tradition

AIRSLN RAMEN



RESTAURANT DATA

138 W 23rd St.
bet. 8th & 9th Aves.
New York, NY 10010
TEL: 212-620-0600
Mon-Sat: 11:00 am-10 pm



First established in 1979 in Kyoto, home of tonkotsu ramen. **Airsln Ramen** has now expanded to over 800 branches around the world. Their tonkotsu soup is enhanced by their special oil and Japanese spices making it full of umami. Savor their signature Order Airsln Ramen topped with 3 slices of chashu, marinated pork tenderloin, bean sprouts and boiled egg. For only \$11, it will fulfill your appetizer and protein. **Airsln Ramen** in Chester also serves soups and an array of soy-based side dishes as well as a variety of souks and Japanese bread. In addition, they also offer pok-balls and bubble tea.

Wagyu Sukiayaki Melts in Your Mouth

ABURIYA KINNO SUKE



RESTAURANT DATA

323 E. 42nd St.
3rd, 2nd & 3rd Areas
New York, NY 10017
TEL: 212-967-5454
www.aburiyakinno.com
Mon-Fri: 11:30 am-8:30 pm
Sat-Sun: 11:30 am-9:30 pm
Sun: 5:00 pm-11 pm



Known for its authentic Japanese fare, **Aburiya Kinno Suke** is serving the finest A5 grade wagyu beef with Aburiya's signature. Thinly sliced wagyu beef is cooked in their signature soups simmering with vegetables and tofu. The beef will be amazingly soft, so resist the urge to heat it through. Dip the cooked wagyu in a poached egg and it will instantly melt in your mouth. If you enjoy sake, try Coffeed Sausage Mackerel or between soups. Spanish meson in ramen is coated in vinegar and lightly grilled Aburiya style. These special dishes are only available during winter. Also recommended is a warming miso lunch at Aburiya dinner with their homemade soups.

Pop Up Vietnamese in Thai Place

BLU ORCHID THAI KITCHEN



RESTAURANT DATA

45-64 Queens Blvd
Jamaica, NY 11432
Stamford, CT 06901
TEL: 718-278-0999;
www.bluorchidthai.com
Mon-Sat: 11 am-11 pm

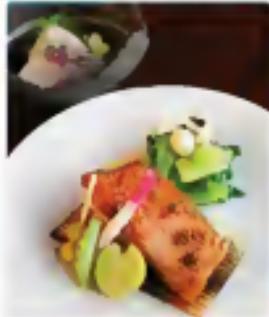
*Dinner only Vietnamese menu is included



Blu Orchid Thai Kitchen is in a portion of the upcoming dining space in Queens. Serving authentic yet creative Thai dishes using high quality ingredients, the restaurant is opening a pop up shop #1 Phe inside their restaurant, highlighting Vietnamese dishes only on Saturday. To savor these craft Vietnamese dishes, try Super Boeuf Pho, fresh pho noodle in beef broth made by simmering for 11 hours and topped with braised Angus beef brisket, thinly sliced beef, and beef meatballs. With delectable pho,卫视特 dishes, and warm service, Blu Orchid has every reason for you to come visiting in winter. Party planning is also available.

Delicacies for Your Eyes and Palate

DUNGUH



RESTAURANT DATA

309 E. 102nd St., B1st, 1st and 2nd floors
New York, NY 10029
Tel: 212.237.6646
www.dunguh.com
Tue-Sun: 5:30-9:30 pm



Dunguh is a cozy 20 seat "womakai" place located by the Upper East Side neighbors. Their menu is highly seasonal and authentically Japanese, overseen by Chef Yemoto's original broths. Among their winter plates, you cannot miss "Grilled Tuna Sashimi with Citrus Puree," an elegant and hearty dish using seasonal lemons and apples. Refreshing cedar smoke embraces the aroma of the ocean harvest, bringing a winter taste. Other recommendations include Gyoza Selections (3 Kinds), Soba and 5-Course Kaiseki which also reflect winter flavors. Carefully selected sake and craft beer accompany the Dungen dishes.

Energy-Filled, Healthy Ramen

HINATA RAMEN



RESTAURANT DATA

158 E. 55th St., B1st Fl & Lexington Avenue, New York, NY 10022
TEL: 212.561.2626
www.hinataramen.com
Mon-Fri: 11:30 am-11:30 pm
Sat: 10 pm-11:30 pm
Sun: 4-11:30 pm



Differing health-conscious concern and "zokuoya diners" is the heart of **Hinata Ramen**. They use organically grown and natural ingredients as much as possible and with no MSG. This winter they are introducing "Slow Cooked Ramen" made with organic chicken breast soup, house-made browned garlic sauce and garlic clams. Various vegetables such as garlic chives, bean sprouts, bamboo shoots and scallions make this mild-yet powerful ramen even more nutritious. Also enjoy their wide variety of drink selections along with savor dishes such as "Chicken Gyoza Soba" (twisted organic chicken thigh with spicy miso paste).

Masterful Touch of Smokiness

SALT + CHARCOAL



RESTAURANT DATA

111 Greenwich,
on Bedford Ave.
Brooklyn, NY 11205
TEL: 718.250.2607
www.saltandcharcoal.com
Mon-Fri: 5:30 pm-Midnight
Sat: 5 pm-Midnight
Sun: 4-8 pm. (They serve drinks midweek until 6pm)



With its bold, robust-yaki (Argentine style barbecue) plates, **SALT + CHARCOAL** is the only restaurant in New York to obtain permission to use charcoal indoors. Using top-quality Argentine-style charcoal, S+C cooks up ingredients perfectly moist results and crispy outside with a smoky aroma. They also offer non-barbecue dishes, including the winter special, Shredded Short Rib Shabu. You can choose the ingredients from Whiskey, Beef, Butterbeer Pot, and Beef & Rice served with parsnip and asparagus dipping sauce. Their soups, yet masterfully prepared dishes can be enjoyed with S+C's unique cocktails and unique selection of sake, beer wine and shochu.

Keep Yourself Warm with Samgyetang Soup

SEOUL GARDEN



RESTAURANT DATA

34 W. 33rd St., 2nd Fl.
Bldg. Brooklyn & 5th Ave.
TEL: 212.730.8882
www.seoulgarden.com
Mon-Fri: 11 am-Midnight
Sat & Sun: 11 am-9 pm



Seoul Garden has been in style in Koreatown with its authentic Korean cuisine since 2001. As the temperatures plummets this winter find warmth in the comforting steam of Samgyetang. This chicken soup is prepared by simmering a Cornish hen stuffed with sticky rice, chestnuts, ginseng, garlic and other spices in a light, delicious broth. Cornish hens are low in fat, but one cup of it will warm you up inside out. Shredded Sundubu-jjigae is another soup dish that will nourish your body during winter. Their homemade tofu is simmered in a spicy broth packed with seafood essence and flavored with gochujang (Korean hot chili) and red peppers.

All About Chicken TOTTO RAMEN HELL'S KITCHEN



RESTAURANT DATA

169 W 33rd St., 1st fl.
12th Ave. L
New York, NY 10001
TEL: 646-885-8588
www.tottoramen.com
Mon-Fri: 11:30 am-8:30 pm
4:30-11 pm
Sat: 11:30 am-9:30 pm



This winter, the second location of **TOTTO RAMEN**, specializing in "chicken ramen," soup ramen, is introducing its Mega Ramen for chicken lovers. Topped with chicken ramen, meatball in fried chicken thigh, chicken ramen with chicken breast, and pulled meat chicken, this ramen provides a fun way to enjoy different textures and tastes of chicken. They've added this fun-loving the request from clients who wanted to eat an equally fulfilling ramen in popular pork-filled Mega Ramen but made with chicken. Totto Mega Ramen is only available during winter. With more dining space, TOTTO RAMEN Hell's Kitchen is perfect for families and groups.

Sizable Ramen Crafted for Power TOTTO RAMEN MIDTOWN WEST



RESTAURANT DATA

300 5th Ave. St. 104, 10th & 5th Aves. L
New York, NY 10019
TEL: 212-843-0052
www.tottoramen.com
Mon-Fri: 11 am-10:30 pm
5:30 pm-10:30 pm
Sat: 11:30 am-11 pm



TOTTO RAMEN is a pioneer of "chicken ramen" ramen that features a thick white broth made from chicken bones. The Midtown West location offers winter ramen in Totto Alliga. Photo: highlighting rich ramen soup and topped with three styles of house-made shrimp count, pork, sliced pulled and dried. With an abundance of toppings and a kick from house-made garlic paste and heat paste, this ramen will make you immobile even at severe cold winter in New York. Add daikon or kimchi (gently spicy kimchi) (extra) for \$3 and enjoy the comfort of the rich soup and the heat from the ramen.



ORGANIC PREMIUM SHORT GRAIN ORGANIC KAGAYAKI

- OMRI Certified organic compost, manure, and fertilizers
- NO synthetic herbicides or pesticides.
- NO pre-planting treatment
- NO recirculation

*OMRI—Organic Materials Review Institute



Available in 4, 8 lbs and 15 lbs.
Organic Brown rice also available in 15 lbs.



Distributed by
DAIEI TRADING CO., INC.

14-60 128th St., College Point, NY 11366 TEL: 718-539-8100 daiei@daiei-trading.com

Available at Japanese and Asian grocery stores

Dig into a Piping Hot Nabe and Fulfill Yourself from Inside

Winter is the time for nabe hot pot—hearty comfort dish loved by everyone. Here are original nabe recipes using Day-Lee Foods frozen gyoza, which boost your energy.

Pork Gyoza Nabe with Winter Greens and Cellophane Noodles

INGREDIENTS (Serves 4)

- 6 cups chicken stock
- 1/4 cup sake
- 2 drops soy sauce
- 16.25 Day-Lee Foods Pork Belly Gyoza
- 2 packages cellophane noodles (50g each)
- 1/4 head of napa cabbage
- 1 bunch scallions
- 1/4 head of napa cabbage
- A few carrots sliced into flower shapes (optional)

DIPPING SAUCE

- 1 tbs peanut oil
- 1/4 cup finely-chopped scallions
- 2 tbs finely-grated ginger

INSTRUCTIONS

1. Cut napa cabbage and cabbage ribs into bite-size pieces and set them aside.
2. Soak the cellophane noodles in cold water for 10 minutes; drain and cut them into 1.5 length using scissors. Set them aside.
3. Cut scallions diagonally into bite-size pieces.
4. Bring chicken stock to a boil and add sake and soy sauce.
5. Add nappa cabbage, cabbage Day-Lee Foods pork dumplings, cellophane noodles and scallion (and flower carrots for decoration).

6. While all the ingredients are cooking, prepare individual dipping sauce, at a small individual bowl, add peanut oil, some chopped scallions and grated ginger; you can add more or less of each ingredients according to your taste.
7. When all the ingredients are cooked, each party sits out their choice of ingredients dip them into the prepared dipping sauce, mix and repeat.



Spicy Pork Nabe with Beef Gyoza, Gyoza Dumplings

INGREDIENTS (Serves 4)

- 5 cups water
- 1/4 cup pesto
- 1/4 cup salt
- 1/4 cup sake

INSTRUCTIONS

1. Cut scallions diagonally into bite-size pieces.
2. Roughly chop cilantro.
3. Cut leeks into wedges.
4. Boil water, pour salt and sake in a pot.
5. Add dried red scallions, jalapeño pepper slices (adjust to your preferred spice level) and cilantro.
6. When the dumplings are cooked, serve in

individual bowls with more cilantro and jalapeño in some taste right before eating.



You can add some more greens such as serrano peppers, green onions, and kale as well as some mushrooms.



Distributed by **JFC INTERNATIONAL INC.** www.jfc.com

New York Branch Tel. 914-425-4400 | 16 Webster Ave, Levittown, NY 11756
Northeast Sales Office Tel. 216-551-3725 | 14 Jones Drive Suite E, Wadsworth, OH 44284
Midwest Branch Tel. 317-494-5000 | 10711 Linton Road, Indianapolis, IN 46260



www.dayleefoods.com

www.crazyculinaire.com

800-329-5332 | Santa Fe Springs, CA 90670

Taste of Live Fish "Jukai" Style



Plenty lobster meat is cooked medium rare, allowing you to savor its true ocean flavor. The subtle-savory flavor of butter-enriched butter sauce with hints from freshening herbs.

"Kani yaki" (grilled lionfish) is a traditional Japanese dish that commonly uses salmon, octopus, and tuna. Jukai's take adds local ingredients: scallops.



Lionfish comes on a skewer in Maitou (leer). Jukai is a Star Michelin restaurant for 2 consecutive years.



Meaning "Sea of Happiness", Jukai pleases its clientele by serving Japanese cuisine with a modern twist, from sushi and sashimi to nabe hot pot and oreganoodles that incorporate the essence of non-Japanese cuisines. Owner/chef Watanabe established his career in Tokyo, Paris and his hometown of Fuji-Goko in Yamanashi Prefecture, a famous resort town, thereby developing his own style that can neither be labeled as one cuisine nor described as fusion. Jukai's menu has a nice balance of ocean and mountain harvests, but it leans toward seafood when it comes to seasonal flavors. Sushi or Sashimi of the Day, Seared with the Catch of the Day, and Grilled or Boiled Fish of the Day are all popular among regulars. These dishes cannot be made without the fresh fish that True World Foods provides.

Chef Watanabe completely trusts the quality of the seafood TWF offers, and he has used it as his main fish purveyor since he opened the restaurant in 2011. "Freshness is extremely important to us. We proudly serve various dishes using live fish, which is our signature. TWF always brings good quality live fish and has never disappointed me," he says. TWF sources quality seafood from all over the world, including the world famous Tsukiji fish market in Japan. The secret behind why we can consistently provide good live fish is that they are equipped with an upscale fish tank system that can keep locally caught fish and shellfish alive via thorough temperature and water quality control.

One of the masterful dishes using TWF's live fish is Grilled Lobster with Fresh Herbs. Whole lobster is cut in half, grilled to perfection, and served with a rich butter herb sauce accentuated by aromatic herbs including thyme, rosemary, and oba Japanese basil. Says Watanabe, "To let our customers appreciate the true umami of lobster, we grill it medium rare." Another example of the collaboration between Jukai and TWF can be seen in Grilled Black Fish "Kuro" (Collet), a traditional Japanese dish using locally caught blackfish. Winter is blackfish season, meaning its flesh becomes fatty and flavorful. The fish's collar is particularly fatty, so this dish, simply seasoned with salt and grilled, is a delicacy that allows you to enjoy juicy, umami-rich ocean flavor.

The best way to sample Jukai's magic with Chef Watanabe's magic is to try the Chef's Tasting Course, \$55 for 7 courses or \$45 for 5 courses (including escargot nudi), both featuring the catch-of-the-day provided by TWF.

Address:
212 East 54th St., New York, NY 10022
TEL: 212.588.8798 | www.jukai-ny.com



**True World
FOODS**

About True World Foods: Dedicated to providing our customers the highest quality, freshest and healthiest products everyday!

33-31 Papetti Plaza, Elizabeth, NJ 07206 / TEL: 908-871-8900
www.truerworldfoods.com | info@truerworldfoods.com

Midtown West **Yummy Sushi***
30-30 42nd Street, 10th Fl, New York, NY 10036
(212) 567-0000

Midtown West **Yummy Sushi***
30-30 42nd Street, 10th Fl, New York, NY 10036
(212) 567-0000

Midtown East

Midtown East GOF FOR CURRY*

Like it or hate it, you can't ignore the 100+ locations of Gof For Curry in NYC. They serve up large portions of curry rice for \$10+ depending on the entry. Most are family-owned restaurants. They offer free delivery.

205 E 50th St., Suite 1000, New York, NY 10022
(212) 583-1000 | www.gofforcurry.com

Midtown East

Nishikido Shabu

 Nishikido Shabu is a neighborhood Japanese restaurant chain at various locations throughout the city. Their soups have been rated amongst the top 25 of all Japanese soups & soups in Japan by the 2011 Tabelog Top 100 Restaurants survey of the old Japanese soups & soups competition (Kaisen no shabu).

1201 3rd Ave., 2nd Fl, New York, NY 10021
(212) 661-2000 | www.nishikido.com

Midtown East Sakagura*

 Largest solar bar in the world serving over 200 varieties of sake and nonalcoholic sakes from Hiroshima area and beyond. All food items are made to order & can be had in 20 minutes. A 10% tip is highly desired as the servers tend to go above and beyond for service. Please present your ticket.

171 E 57th St., 27th Fl, New York, NY 10022
(212) 580-0500 | www.sakagura.com

Midtown East Albany Kotsukeshi*

233 E 53rd St., 1st Fl, New York, NY 10022
(212) 447-5504

Midtown East Asuka

101 E 53rd St., New York, NY 10022
(212) 447-0021

Midtown East Gyo-Katsu*
180 5th Ave., 2nd Fl, New York, NY 10011
(212) 580-2000

Midtown East Heisei
The Restaurant At 100 Park Ave., 1st Fl, New York, NY 10016
(212) 549-0000

Midtown East Housakuza
191 E. 46th St., between Madison & 5th Aves.
(212) 580-2000

Midtown East Hole-Chan Ramen
2001 10th Ave., 2nd Fl, New York, NY 10036
(212) 633-0000

Midtown East HIMADA
181 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Isakaya Arigatou
221 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-2000

Midtown East Isakaya Riba
191 E. 46th St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Jukai
201 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Kajiwara
181 E. 53rd St., 2nd Fl, New York, NY 10022
(212) 580-0000

Midtown East KATSURAYAMA*
111 E. 47th St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Kakigoro
181 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Karuizawa
241 49th St., 2nd Fl, Midtown East, New York, NY 10036
(212) 580-2000

Midtown East Lucky Gori
201 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Nada-Sushi
161 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Nava Sushi
101 E. 59th St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East NBB*
202 1st Ave., 1st Fl, New York, NY 10016
(212) 580-0000

Midtown East Nippon*
191 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East NORISHI
201 21st St., 1st Fl, New York, NY 10016
(212) 580-0000

Midtown East ONGERA
401 Park Ave., 10th Fl, New York, NY 10022
(212) 580-0000

Midtown East Ramen Takumi*
101 21st St., 1st Fl, New York, NY 10016
(212) 580-0000

Midtown East Shabu Shabu*
211 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East ShabuShabu*
211 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Shabu Shabu
201 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Shabu & Tempura AKA
201 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Seba TOTTO
211 E. 46th St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Sushi Tora
101 2nd Ave., 1st Fl, New York, NY 10016
(212) 580-0000

Midtown East Sushi Yuzu
201 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East SushiAsia
101 2nd Ave., 1st Fl, New York, NY 10016
(212) 580-0000

Midtown East Sustedes
101 2nd Ave., 1st Fl, New York, NY 10016
(212) 580-0000

Midtown East TBM JAZZ
200 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Tokyo Ramen E. 52nd
242 E. 52nd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Wasabi Izakaya
191 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East Yokohama GEN*
300 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Midtown East YAMAKO Restaurant
300 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Korea Town

Asian Bistro Ichiban Ramen*
111 2nd Ave., 1st Fl, New York, NY 10016
(212) 580-0000

Asian Kitchen Izakaya MCW*
50 2nd Ave., 1st Fl, New York, NY 10016
(212) 580-0000

Chelsea

Chira's 
A full-service, all-you-can-eat restaurant serving only traditional Korean dishes. All ingredients are made from scratch, no preservatives, created by the best Korean chefs in New York City. No alcohol is served. Order online for delivery or pickup.

211 E. 57th St., 1st Fl, New York, NY 10022
(212) 580-0000

Chelsea AA Ichiban Sushi
221 E. 57th St., 1st Fl, New York, NY 10022
(212) 580-0000

Chelsea Ajisen Ramen*
108 E. 57th St., 1st Fl, New York, NY 10022
(212) 580-0000

Lunch Time Special Bara Chirashi Set \$10



Soba Totto
200 E. 53rd St., 1st Fl, New York, NY 10022
(212) 580-0000

Dinner
Monday - Friday 5pm - 11pm
Saturday 5pm - 11pm
Sunday 5pm - 10pm

Bar
Every Day 5pm - 11pm

Brunch
Saturday 10am - 2pm

Delivery
Call 212-580-0000

Takeout
Available

Delivery
Available

GO! GO! CURRY!
Chikara Itohara er zijn top
keuken op Go! Go! Curry in
NHC. Katsu Curry "Mama-
no-ri" en "Bento" zijn
zeer populair onder
Vlaams. En de Slik. Wat een combinatie van smaken! gaaf
tastisch. Goedkoop. Impressionnant. Go! Go! Go!

Employee	WishList	Actual
John Doe	MacBook Pro, 15.4 inch, 2.5 GHz i5, 16GB RAM, 512GB SSD	MacBook Pro, 13.3 inch, 2.4 GHz i5, 16GB RAM, 512GB SSD
Jane Smith	Surface Book, 13.5 inch, 2.6 GHz i7, 16GB RAM, 1TB SSD	Surface Book, 13.5 inch, 2.6 GHz i7, 16GB RAM, 1TB SSD
Employee	MacBooks	Actual
Karen Lee	MacBook Pro, 13.3 inch, 2.4 GHz i5, 16GB RAM, 512GB SSD	MacBook Pro, 13.3 inch, 2.4 GHz i5, 16GB RAM, 512GB SSD
Mike Johnson	MacBook Pro, 15.4 inch, 2.5 GHz i5, 16GB RAM, 512GB SSD	MacBook Pro, 15.4 inch, 2.5 GHz i5, 16GB RAM, 512GB SSD
Employee	Safari	Actual
David Wilson	Safari 15.4 inch, 2.5 GHz i5, 16GB RAM, 512GB SSD	Safari 15.4 inch, 2.5 GHz i5, 16GB RAM, 512GB SSD
Eve Davis	Safari 13.3 inch, 2.4 GHz i5, 16GB RAM, 512GB SSD	Safari 13.3 inch, 2.4 GHz i5, 16GB RAM, 512GB SSD

West Village	West Side Today
499-501 West End, 105 & 135 E 10th St	\$1,250,000
202 W 18th St	\$1,000,000
West Village	Roman Tokarski*
1 University Place, New York City/TU University/H 123-125	\$1,250,000
120-122-124	
West Village	Roman-Ya West 3rd
110-112-114 West 3rd Street, Manhattan 6-6th Floor	\$1,500,000
110-112-114	

East Village **Cany-Yu**
 The dragon is black with red highlights, forming a circular emblem.
 1100 Madison Ave., between 80th & 81st Sts., Manhattan, 212-420-0000, www.cany-yu.com. Reservations recommended. **\$**

West Village

West Village	Sakai	
24 Greenwich Ave, bet. 10th & 11th	\$2,400	
24-26 13th St., between 1st & 2nd Aves	\$2,400	
West Village	Southern Restaurants*	
287 5th St. (bet. University Pl. & 23rd Ave.)	\$11,500	
282-287 7th Sts.	\$10,000	
West Village	Sushi Mizuno	
280 Hudson St. (bet. Jerry W. Carruthers Rd.)	\$10,000	
282-285 8th Sts.	\$10,000	

Want Soba **Ramen Ramen Kani***
 Ramen with extra thick soba noodles topped with salmon and green onions. *Available at Want Soba only.

East Village

• Chapter 10: What would you pick up?



East Village **Sakuya***



Making eddy-fried dumplings from high-quality wheat flour harvested from Japan. Offered along with various Japanese delicacies. The dumplings are filled with either sliced eel or shrimp & scallops. Only 100% natural ingredients are utilized.

230 E. 14th St., New York City 10003
212-510-5900 www.sakuyanyc.com

East Village **Udon**



Established in 1974, Udon offers traditional Japanese food including Udon Noodles with all the traditional toppings, and over 30 different soups with authentic Japanese ingredients. All soups are prepared by the owners' recipe. The flavor of Udon is unique from other Udon available at Japan.

100 E. 3rd St., New York City 10003
212-473-1522 www.udonnewyork.com

East Village **Bonzo Bonzo**

191 1st Ave. (bet. 1st & 2nd St.)
212-473-3200

Cross Village **Bonzo**

1930 1st Ave. (bet. 8th & 9th Streets) 100-102
212-620-1622

Kubota Night

Beers, 7 types
Saki (soju, saki)
Beverages imported
Two choices with Kubota Sake

Japanese restaurant with a bar
Umibachi
10 E. 2nd St., New York City 10003
212-473-1122 www.umibachi.com

East Village **Cho-Go Restaurant**

80 E. 14th St. (bet. 2nd & 3rd Av.)
212-510-2000

East Village **Dacci**

204 E. 10th St., New York City 10003
212-367-1000

East Village **Gyo-Katsu***

104 Cooper St. (bet. 4th & 5th Av.)
212-473-0000

East Village **Hoboken Hot Pot**

100 E. 14th St. (bet. 2nd & 3rd Av.)
212-510-0111

East Village **Hosokawa**

204 E. 14th St. (bet. 2nd & 3rd Av.)
212-473-0200

East Village **Hi-Coller**

204 E. 14th St. (bet. 2nd & 3rd Av.)
212-510-7000

East Village **IPPUDO NY**

100 E. 14th St. (bet. 2nd & 3rd Av.)
212-510-0400

East Village **ISHIN Sushi***

201 1st Ave. (bet. 1st & 2nd Av.)
212-473-0000

East Village **Izakaya**

201 1st Ave. (bet. 1st & 2nd Av.)
212-473-1000

East Village **Jacks Shakes & Sodas**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Japanica**

106 Avenue A (bet. 10th & 11th Sts.)
212-473-1773

East Village **JEWEL BARS**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Kabuki Ramen House***

201 E. 14th St. (bet. 2nd & 3rd Av.)
212-460-1000

East Village **Kanda***

190 E. 14th St. (bet. 2nd & 3rd Av.)
212-473-0400

East Village **Shabu-Shabu**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Sakura Sushi**

101 Avenue A (bet. 10th & 11th Sts.)
212-473-1000

East Village **Kipo No**

101 E. 14th St. (bet. 2nd & 3rd Av.)
212-510-0400

East Village **May's Place Sushi**

101 2nd Ave. (bet. 7th & 8th Streets) P/B
212-510-0500

East Village **MIMCA**

104 E. 14th St. (bet. 4th & 5th Av.)
212-510-0000

East Village **OMI Tei Sushi***

102 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0000

East Village **Otakoya Greenwich Village**

101 E. 14th St. (bet. 6th & 7th Av.)
212-473-0200

East Village **Ramen Misoya New York**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-1100

East Village **Ramen Seisayoga ***

100 E. 14th St. (bet. 2nd & 3rd Av.)
212-510-0000

East Village **Robotetsu NY**

101 E. 14th St. (bet. 5th & 6th Av.)
212-510-0514

East Village **Sakae Bar Oceanside**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sakae Bar Saito**

101 2nd Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Sushi-Dojo**

191 E. 1st Ave. (bet. 2nd & 3rd Av.)
212-510-0500

East Village **Takemoto East Village**

100 E. 14th St.
212-510-4524

East Village **Unzen West***

111 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Village Yokocho**

111 1st Ave. (bet. 2nd & 3rd Av.)
212-510-0001

East Village **Wazan**

101 1st Ave. (bet. 3rd & 4th Av.)
212-510-0200

East Village **Yakuza West***

191 1st Ave. (bet. 2nd & 3rd Av.)
212-510-0400

East Village **Yakuzo Tenjai***

101 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Yakuza Tenjai***

101 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Yakuza Tenjai***

101 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Yakuza Tenjai***

101 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400

East Village **Zen***

201 1st Ave. (bet. 3rd & 4th Av.)
212-510-0400



WE'RE NOW OPEN FOR **BRUNCH**

Sat & Sun 3-6pm

Only \$9.95

Early Bird Special

Mon-Fri 5-8pm
Sat & Sun 3-6pm

\$9.95

Short Rib, White Rice, Miso Soup or Salad, and Ice Cream

Happy Hours

Mon-Fri 5-7pm
Sat & Sun 3-7pm

Kirin Draft Beer \$3.50
Pitcher Large Hot Sake \$6.00

YAKINIKU WEST
218 E. 9TH ST.
212-979-9238

Lower Manhattan

Lemon Mtn.	ED ED COUNTRY*
World Trade Center (East) and at other 9/11 memorials like the Vietnam, Korean and Philippines Domes. Food Court. On the 10th floor and off of each tower and has a recycling program on everything for 9/11. ED ED. Check the website for specific info.	121 Liberty St (bet Broadway & Vesey St) 212-404-8888. www.pavilionnewyork.com

Lemon Mtn. Kao Ramei



Chef Yuki, from Nagoya, Japan, opened his first restaurant here in 1998. The menu is mostly Japanese, with some American influences. They have a large selection of rice and noodle dishes. It only requires \$10.00. They also have local authentic meals. It only requires \$10.00. Except for their a la carte

24 John St (bet Broadway & Vesey St) 212-404-8888. www.kaoramei.com

Lemon Mtn. Asian Ramen*

140 Hudson St (bet Vesey & West St) 212-404-5500

Lemon Mtn. Anna

40 Church Street (bet Greene & Front Sts) 212-477-1000

Lemon Mtn. Bentu Sushi*

32 Broadway (bet Morris & West St) 212-734-4000

Lemon Mtn. Anna

40 Church Street (bet Greene & Front Sts) 212-477-1000

Lemon Mtn. Gao Ramen

171 Hudson St (bet Vesey & West Sts) 212-404-0000

Lemon Mtn. Japanese Curry Gourmet

258 Greenwich St (bet Vesey & West Sts) 212-477-1000

Lemon Mtn. Koi

21 South End Rd (bet Vesey & West Sts) 212-404-0000

Lower Mtn. NY Sushi Co

87 Broad St (bet Vesey & Broadway) 212-404-0000

Lower Mtn. Robot House

279 Avenue D (bet Canal & Houston Sts) 212-941-4000

Lower Mtn. Yakitori Tosa

207 Houston St (bet Motley & Mott Sts) 212-404-1000

Lower Mtn. Yippes!

191 Avenue A (bet Houston & Houston Sts) 212-229-1999

Tribeca

Tribeca Asuka

400 Greenwich Street (bet Leroy &勇士 St) 212-210-0000

Tribeca B Pier

277 Greenwich Street (bet Houston & Leroy Sts) 212-210-2400

Tribeca Brasileto

180 Greenwich St (bet Houston &勇士 St) 212-210-0000

Tribeca MINI*

180 Greenwich St (bet Houston &勇士 St) 212-210-0000

Tribeca NOBU

160 Hudson St (bet Franklin & Houston Sts) 212-219-0000

Tribeca NOBU NEXT DOOR

176 Hudson St (bet Franklin & Mott Sts) 212-219-0000

Tribeca Rosalini

197 Hudson St (bet Houston & Houston Sts) 212-210-2000

Tribeca Shigre*

231 Greenwich St (bet West & Franklin Sts) 212-210-0000

Tribeca Sushi Asuka

400 Greenwich Street (bet Leroy &勇士 St) 212-210-0000

Tribeca Takeuchi Tei*

140 Greenwich St (bet Houston & Broadway) 212-404-1000

Tribeca Zotto*

27 Hudson St (bet Jan & Houston Sts) 212-210-0000

Soho

Blue Ribbon Sushi

170 Greenwich St (bet Spring & Houston Sts) 212-226-0000

Bonza

250 Thompson St (bet Houston & Spring Sts) 212-226-1010

Cosme

192 Thompson St (bet Spring & Houston Sts) 212-226-0100

Sease Sushi*

212 Hudson St (bet Houston St) 212-226-0000

Brooklyn

Brooklyn Somen Popo

180 Brooklyn Ave (bet Franklin & Morgan Aves) 212-438-0000

Brooklyn Sushi

180 Franklin Ave (bet Franklin & Morgan Aves) 212-438-0000

KOGANE RAMEN

269 Myrtle St (bet Franklin & Clinton Sts) 212-438-0000

KOGANE RAMEN

269 Myrtle St (bet Franklin & Clinton Sts) 212-438-0000

Naruto Ramen

208 Fulton St (bet Franklin & Clinton Sts) 212-438-0000

Okinawa

1900 Flushing Ave (between 4th & 5th Sts) 212-788-1700

BRKLYN

Authentic Sushi in Park Slope

244 Flatbush Ave., Brooklyn, NY 11217 TEL: 718-398-5240

www.tarosushibrooklyn.com Delivery Available

Brooklyn Tai Chi*

879 3rd St (bet Nostrand & Nostrand Aves) 212-264-2700

Brooklyn Am Sushi*

142 Montague St (bet Clinton & Henry Sts) 212-226-1000

Brooklyn Kara

296 Grand Street (bet Houston & Nostrand Aves) 212-226-2700

Brooklyn Gobi*

301 Fulton St (bet Franklin & Morgan Aves) 212-438-0000

Brooklyn Himeya Japanese Restaurant

303 Henry St (bet Franklin & Clinton Sts) 212-438-0000

Brooklyn KICHIBAN NY Brooklyn

344 Union St (bet Franklin & Morgan Aves) 212-438-0000

Brooklyn KOGANE RAMEN

269 Myrtle St (bet Franklin & Clinton Sts) 212-438-0000

Brooklyn Kara

1900 Flushing Ave (between 4th & 5th Sts) 212-788-1700

Brooklyn Naruto Ramen

208 Fulton St (bet Franklin & Clinton Sts) 212-438-0000

Brooklyn Okinawa

1900 Flushing Ave (between 4th & 5th Sts) 212-788-1700



Daily Homemade Fresh Ramen

We produce the ramen on premise, enabling us to ensure the consistency of the raw ingredients, the Ramen's texture, flavor and most importantly, the freshness of each bowl served.



Tel: 718.875.2828 Fax: 718.875.2822
74 Henry Street, Brooklyn, NY 11201 [KoganeRamen.com](http://www.koganeramen.com)

Authentic, homemade fresh ramen food not only delicious but also healthy



61 SOUTH 2ND ST BROOKLYN, NY 11217 718.384.3300 www.orocucinabrooklyn.com

Brooklyn	SLIM
701 Davis St., Box 8, Healdsburg, CA 707-433-3271	\$35.00 L 91
Brooklyn	Heavy Sculpture
200 Eastwood Dr., San Jose, CA 95131 and 911 E. 111th St., New York, NY 10036	\$195.00 L
Brooklyn	SALT + CHARCOAL
917 Broad Street, Lofted Barn 703-533-0221	\$35.00 L 91

Queen:	Maria-Japanese Restaurant
19-19 Jackson Ave Long Island City NY 11101	212-723-1776
Queen:	Hannemas Room
33-33 3rd Street Astoria NY 11103	718-268-8843
Queen:	KATSUNI*
16-16 1st Avenue Astoria NY	718-268-7747

A screenshot of a website for "Long Island Restaurant Week". The page features a red header with the text "Long Island" in white. Below the header is a navigation bar with links for "Home", "About", "Participating Restaurants", "How It Works", "FAQ", and "Contact Us". The main content area has a large image of a restaurant interior, followed by text describing the event's purpose: "To help local restaurants survive the economic downturn by giving diners a great deal of value for their money". There is also a section for "Participating Restaurants" with a list of names.

Mietzehauer	Andy*
790 Reinhardstr. Mitte/Pankow	W-10001
030-912 2200	
Mietzehauer	Detlef Schmitz/StV*
St. Alexander-Str. Neu-Buckow	W-10007
030-965-104	
Mietzehauer	Susanne Grotzschler*
790 Sosa-Wilhelms-Friedrichstr. W-10008	
030-917 6077	

Онлайн

Quelle	Seiter Preis*
70-71 Avus K18 Royal Hall, Münster	23,- L
215-216 K18	
Quelle	Takasushi*
404-405 Kleiner Sommer, Nr. 1-104	5,- L
218-219 K18	
Quelle	Treatie Sushi
300-301 Kita, Tatsunori, Nagoya, Münster	11,- L
218-219 K18	
Quelle	Udon West
202-203 Kita, Kita, Nr. 1-103	10,- L
214-215 K18	
Quelle	Watanabe Sushi*
15-18 2. Stock, Kita, Kita, Nr. 1-103	2,- L
218-219 K18	

Long Island	Maine Restaurant*
330 Main Avenue Rockville Centre, NY 11571 (516) 931-4200	Sequoia 100 Main Street Portland, ME 04101 (207) 775-6000
Long Island	Nagashima's
100A-1 Lee Avenue Rockville Centre, NY 11570 (516) 939-0003	100A-1 Lee Avenue Rockville Centre, NY 11570 (516) 939-0003
Long Island	Sea Restaurant*
220 Main Street Rockville Centre, NY 11571 (516) 931-0711	Sequoia 100 Main Street Portland, ME 04101 (207) 775-6000
Long Island	Shore of Japan*
407 Old Country Road Garden City, NY 11530 (516) 633-4750	100 Main Street Portland, ME 04101 (207) 775-6000
Long Island	Tako Sushi
1021 Congress Avenue Rockville Centre, NY 11570 (516) 939-1000	100 Main Street Portland, ME 04101 (207) 775-6000

New Jersey	Best Japanese
1620 Stevens Rd., Toms River, NJ 08740 732-435-1000	\$15-\$17
New Jersey	Mushi Sushi
101 Pleasant Park, Toms River, NJ 08753 732-435-0932	\$15-\$17
New Jersey	Mushi Sushi & Bistro*
233 Franklin Ave., Middletown, NJ 07748 732-445-4400	\$18
New Jersey	Hapa Butter Kitchen**
2004 Somer Ave., Allendale, NJ 07401 201-441-0400	\$16-\$18
New Jersey	Heavenly Lounge*
37 Montauk Rd., Bldg. A, Asbury Park, NJ 07706 732-362-2700	\$18-\$20

New Jersey	Mesa Sushi & Grill
11 W. Main St., Fort Lee, NJ 07024 201-544-4500	100 Main St., Fort Lee, NJ 07024 201-544-4500

New Jersey	Menya Sandaime*
100 Parker Ave., Fort Lee, NJ 07024 201-544-4500	100 Parker Ave., Fort Lee, NJ 07024 201-544-4500

New Jersey	Meister Sushi*
965 Springfield Ave., Summit, NJ 07901 908-270-7100	965 Springfield Ave., Summit, NJ 07901 908-270-7100

New Jersey	Nagasaki Sushi*
710 Morris Ave., New York, NJ 07043 973-425-1000	710 Morris Ave., New York, NJ 07043 973-425-1000

New Jersey	Preston's Tomato Stand
204 Morris St., Roseland, NJ 07068 973-249-4700	204 Morris St., Roseland, NJ 07068 973-249-4700

New Jersey	Raku Izakaya
206 Main St., Fort Lee, NJ 07024 201-544-4500	206 Main St., Fort Lee, NJ 07024 201-544-4500

New Jersey	Ramen Settegelya
240 Main St., Fort Lee, NJ 07024 201-544-4700	240 Main St., Fort Lee, NJ 07024 201-544-4700

New Jersey	Sakana-Izakaya
40 Franklin Ave., Englewood, NJ 07632 201-447-1000	40 Franklin Ave., Englewood, NJ 07632 201-447-1000

New Jersey	Sakanae (Mitsukoshi)
100 Main St., Englewood, NJ 07632 201-561-1000	100 Main St., Englewood, NJ 07632 201-561-1000

New Jersey	Sakanae (Mitsukoshi)
100 Main St., Englewood, NJ 07632 201-561-1000	100 Main St., Englewood, NJ 07632 201-561-1000

New Jersey	Sagi
26-01 3rd Ave., Fort Lee, NJ 07024 201-440-2500	26-01 3rd Ave., Fort Lee, NJ 07024 201-440-2500

New Jersey	Senshi Teage
550 Jersey Ave., Jersey City, NJ 07306 201-252-4700	550 Jersey Ave., Jersey City, NJ 07306 201-252-4700

New Jersey	TATSUMI
100 Main St., Englewood, NJ 07632 201-561-0200	100 Main St., Englewood, NJ 07632 201-561-0200

New Jersey	Tendo Sushi
100 University Ave., Jersey City, NJ 07306 201-933-5000	100 University Ave., Jersey City, NJ 07306 201-933-5000

New Jersey	Volante's
252 Main Street, Union, N.J. 07088 201-453-8500	252 Main Street, Union, N.J. 07088 201-453-8500

New Jersey	Yamagata Restaurant*
100 Main St., Englewood, NJ 07632 201-561-0200	100 Main St., Englewood, NJ 07632 201-561-0200

New Jersey	Yama
110 Orange Ave., Sea Bright, NJ 07740 732-273-4001	110 Orange Ave., Sea Bright, NJ 07740 732-273-4001

CAFE	
Upper West	Board Papers Upper W.

Upper West	Board Papers Upper W.
2027 Amsterdam Ave., 27th Fl., New York, NY 10032 212-510-3270	Great Plates

Midtown West	Cafe Zinga Midtown W.
120 10th Ave., Fort Lee, NJ 07024 201-227-0200	Bakery

Midtown East	Bearista Cafe
181 4th Ave., Fort Lee, NJ 07024 201-227-0200	Bakery

Midtown East	IPOPOO TEA
125 E. 26th St., Fort Lee, NJ 07024 201-227-0200	Japanese Tea

Midtown East	Mitsukoshi Karubeen
807 Madison Ave., Fort Lee, NJ 07024 201-227-0200	Japanese Bakery

West Village	Kafe Gesserts
123 W. 18th Street, New York, NY 10011 212-431-0000	Desserts

East Village	Cafe Zinga East Village
41 Cooper St., Fort Lee, NJ 07024 201-227-0200	Bakery

East Village	Chikidokoro
200 E. 10th Street, Fort Lee, NJ 07024 201-227-0200	Dinner Bar

East Village	PAONER
7 W. 23rd Street, Fort Lee, NJ 07024 201-227-0200	Bakery

East Village	Spot (Bassett Bar)
100 W. 10th Street, Fort Lee, NJ 07024 201-227-0200	Dinner Bar

East Village	Yoga Tea Garden
107 Cypress St., Fort Lee, NJ 07024 201-227-0200	Yoga Bakery

Brooklyn	Kafe Gesserts
2030 Avenue H, Brooklyn, NY 11211 718-382-0270	Desserts

Brooklyn	Kafe Gesserts
2030 Avenue H, Brooklyn, NY 11211 718-382-0270	Desserts

Brooklyn	Rebabus, Inc.
103-15 3rd Ave., Brooklyn, NY 11213 718-382-0286	Grocery

Brooklyn	Silk Cakes
11-11 Myrtlewood Avenue 201-253-0200	Grocery Cakes

Brooklyn	cafe KAI SWEETS
100 Avenue A, Brooklyn, NY 11201 201-253-0200	Desserts Cakes

Brooklyn	Mitsukoshi Karubeen
100 Avenue A, Brooklyn, NY 11201 201-253-0200	Japanese Bakery

Brooklyn	Parisienne
250 Main St., Fort Lee, NJ 07024 201-988-1000	Bakery

East Village	Stag Stag (Ave. A)*
100 Avenue A, between 2nd and 3rd Streets 201-253-1200	Japanese restaurant Sushi American food

East Village	Stag Stag (St. Marks)*
100 Avenue A, between 2nd and 3rd Streets 201-253-1200	Japanese restaurant Sushi American food

Community featured on St. Marks Place	Stag Stag (St. Marks)*
100 Avenue A, between 2nd and 3rd Streets 201-253-1200	Japanese restaurant Sushi American food

East Village	Stag Stag (St. Marks)*
100 Avenue A, between 2nd and 3rd Streets 201-253-1200	Japanese restaurant Sushi American food

Community featured on St. Marks Place	Stag Stag (St. Marks)*
100 Avenue A, between 2nd and 3rd Streets 201-253-1200	Japanese restaurant Sushi American food

East Village	Stag Stag (St. Marks)*
Community featured on St. Marks Place	Stag Stag (St. Marks)*
100 Avenue A, between 2nd and 3rd Streets 201-253-1200	Japanese restaurant Sushi American food

East Village	Stag Stag (St. Marks)*
Community featured on St. Marks Place	Stag Stag (St. Marks)*
100 Avenue A, between 2nd and 3rd Streets 201-253-1200	Japanese restaurant Sushi American food

Upper East	Hayay*
100-125 Avenue A, 2nd Fl., New York, NY 10028 212-254-0000	Japanese Bakery

Midtown West	Yoko Sushi*
200 W. 51st St., Fort Lee, NJ 07024 201-544-4500	Japanese Bakery

Midtown East	Boca Sushi Raku
141 W. 42nd Street, Fort Lee, NJ 07024 201-544-4500	Japanese Bakery

Midtown East	Japan 360*
141 W. 42nd Street, Fort Lee, NJ 07024 201-544-4500	Japanese Bakery

Midtown East	Japan 360*
141 W. 42nd Street, Fort Lee, NJ 07024 201-544-4500	Japanese Bakery

Midtown East	Karaoke Duet 360*
51 W. 42nd Street, Fort Lee, NJ 07024 201-544-4500	Japanese Bakery

Midtown East	Karaoke Duet 360*
51 W. 42nd Street, Fort Lee, NJ 07024 201-544-4500	Japanese Bakery

Midtown East	Karaoke Duet 360*
51 W. 42nd Street, Fort Lee, NJ 07024 201-544-4500	Japanese Bakery

Midtown East	Karaoke Duet 360*
51 W. 42nd Street, Fort Lee, NJ 07024 201-544-4500	Japanese Bakery

Midtown East	Karaoke Duet 360*

<tbl_r cells

Mixology Lab



Yuzu Omei

Category: Sake base liqueur
Origin of production: Kyoto Prefecture

Type of base sake: Junmai

Alcohol content: 7%

Bottle size: 500 ml

Features: Blend yuzu juice with premium sake and the result is a refreshing sake base liqueur with a distinct yuzu citrus flavor and a touch of sweetness. Nicely balanced in bitterness and tanginess of yuzu, its flavor is multi-layered. Drink chilled on its own and it's also great with various cocktails.

Distributed by JFC International, Inc.

People love sparkling drinks in the festive holiday season. The sparkling cocktail introduced here highlights a Japanese winter citrus, yuzu, as surprisingly easy to make, and is sure to new year guests.

Yamamoto Honke Co., Ltd.



Located in the heart of Kyoto, the oldest capital of Japan, Yamamoto Honke was established on the grounds of Hoshino in 1887. Since then Yamamoto Honke has been brewing sake to enrich people's lives with the best quality for over three centuries and seven generations. Benefiting from the soft, rich spring water from the surrounding mountains, the sake Yamamoto Honke Kinsen has been developed in line with elegant Kyoto culture, and today it is popular globally and is enjoyed in various countries.

36-1 Kamogawacho, Sakyo-ku, Kyoto 602-0897

Tel. +81-75-419-0311

www.yamamoto-honke.com

Yuzu Mimosa

Cocktail recipe courtesy of Yoshiyuki Kusano of Wasen Brooklyn

Yuzu citrus is now a familiar flavor not only in fine dining restaurants but also for home cooking. With a unique blend of bitter, aromatic, sour and sweet tastes along with a refreshing aroma, it is versatile in cooking, just like lemon and lime. Yoshiyuki Kusano, sake and wine sommelier at Wasen Brooklyn, takes advantage of this Japanese citrus flavor by using Yuzu Omei sake and creates an original Mimosa-style, light cocktail. "I tried several combinations of different brands and blending ratios. This is the simplest and tastiest recipe that highlights the beauty of yuzu citrus," says Mr. Kusano. He uses Cava, Spanish sparkling wine for this recipe, but you can use different types of sparkling wine like Prosecco. But he admits that the taste will not be the same if you use different kinds of sparkling wine. You can find your own favorite Yuzu Mimosa by playing with quantity, different brands of sparkling wines, yuzu sake and even the way of pouring.

Ingredients/Directions:

- Serves 1
- Pour Yuzu Omei into a tall glass (preferably a Champagne flute) up to 60% of the glass
 - Fill up the glass with Cava sparkling wine.



401 3rd Ave St., Blvd, 5th fl, 100-0432

Brooklyn, NY 11217

Tel. 647-326-0060

www.wasen-bk.com



ENJOY SAKE LIFE

From KOCHI to the world.

SUIGEI brings smiles
to the tables all over the world.



SANGARIA

www.sangaria.com

à Royal Milk Tea KOUCHA HIME

This lavish royal milk tea is made with real milk and 3 different teas brewed from Darjeeling, Keemun and Uva – three of the best black tea leaves of the world.

Available at participating grocery stores and restaurants.

Distributed by **JFC INTERNATIONAL INC** www.jfc.com



PROMOTE YOUR BUSINESS IN CHOPSTICKS NY!

info@chopsticksonline.com
212-431-9970 for more information.



Savory

“WA” Cooking

“Wa” means “harmony” and “balance” in Japanese and also signifies “Japan”. In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. In the month of December, we introduce a recipe of Toshikoshi Soba, Japanese New Year’s Eve noodle dish. Traditionally, people eat buckwheat noodles at the end of the year to cut misfortunes and troubles of the year.



Recipe courtesy
Monica Sato
Cooking with nyly.com

Toshikoshi Soba (New Year's Eve buckwheat noodle)



Toshikoshi Soba can be made in a variety of forms, but it should be made with buckwheat noodles because it is eaten more easily than other types of noodles. The style introduced here is a hot noodle soup with colorful toppings that make it a celebratory dish.

[Ingredients] (Serves 4)

- 1 lb dried soba noodle
- ½ cup sake
- 2 cups water
- 1 tsp salt
- (Soup)
- 6 cups dashi* 3 tbsp mirin 2 tbsp mirin 1 tbsp miso
- 1 cup sugar 1 ½ tsp salt
- (Topping)

- 8 bread-on shrimp 1 bunch spinach (or komatsuna, wakame, baby bok choy or other greens of your choice) 8 slices bonito flakes 1 bunch scallions finely chopped

[Directions]

- 1 Prepare soba soup by combining dashi, soy sauce, mirin, sake, sugar and salt in a pot. Bring it to a boil and let it simmer for 5 minutes.
- 2 Bring 2 cups of water and 1/2 cup of sake to a boil and add 1 teaspoon of salt. Add bread-on shrimp and boil for 3 minutes. Turn off the heat and let it stand for another 5 minutes. Take the shrimp out of the broth and put them aside.
- 3 Boil spinach for 2 minutes, quickly drain and put it on an ice bath to stop cooking. Drain well and cut into bite size and put it aside.
- 4 Cook soba noodles according to the directions on the package. Drain and rinse under cold water using both of your hands until the surface of the noodles are not shiny.
- 5 Quickly wash the round sake and put them into 4 noodle bowls.
- 6 Bring the soba soup back to a boil, pour over the noodles and top each bowl of soba noodles with shrimp, fish cake, spinach and chopped scallions. Serve immediately.



*How to make dashi kelp:

- 1 Soak 6-8 dried kelp strips in 8 cups of water for 1 hour.
- 2 Bring it to simmer. Take out the kombu kelp and turn off the heat.
- 3 Add 1 ½ cups bonito flakes and let it steep for 5 minutes.
- 4 Strain the kombu kelp and put the liquid in a bowl or a pot.

kikkoman.
seasoning your life



Vacuum sealed bottle to prevent oxidation



Stays fresh and delicious even after 90 days at room temperature.

Serve it and drop it at once - No more dripping!

Always Fresh



Kikkoman is committed to taste and quality. For great recipes, visit our website:

www.kikkomanusa.com Available at your local Japanese markets!

AVAILABLE SEPTEMBER 2016

FRESH RAMEN, YOUR WAY

Make your own premium quality ramen at home



NEW! SHIO FLAVOR

Lightly seasoned vegetable and fish brothy



Available in select KATAGIRI Asian markets.
See store locator at www.shinnoodle.com

KATAGIRI PREMIUM

KYOTO: ITOKEN



Selected products from all over JAPAN



These selected previous products are available exclusively in KATAGIRI PREMIUM at our Webstore location.

GIFU: MANMARUYA MASUBUCHI EN



NAGANO: SHINSHU Nature Kingdom



SAGA: MANTEN



KATAGIRI

234 E. 59th Street (bet. 2nd & 3rd Avenues)

212-755-2566 www.katagiri.com

Open 7 days 10am-8pm



Grocery & Sake Guide

The following guide of stores where you can buy Japanese food and liquor.

• Checkups HP available to pick up

GROCERY

H Mart Broadway & 114th

250 Broadway (bet. 114th & 115th Sts.)
Japanes
212.585.0100

H Mart West 14th - Dousaku Midtown West*

36 W. 14th St. bet. 5th & 6th Aves.
Japanes
212.250.1000

H Mart 14th - Dousaku Midtown East*

120 E. 14th St. bet. 2nd & Lexington Ave.
Japanes
212.969.2200

Mitsukoshi - Kameido G & Jiro*

204 E. 39th St. bet. 3rd & 4th Aves.
Japanes
212.730.2000

TSUJI - PIGEON

21 East 15th St. bet. 5th & Madison Aves.
Japanes
212.585.1000

Mitsukoshi - Sansei Mart Midtown*

127 E. 4th St. bet. 5th & Madison Aves.
Japanes
212.280.0200

Mitsukoshi - TOMIZAWA*

200 E. 39th St. bet. 5th & 6th Aves.
Japanes
212.802.2200

H Mart Hess At Home

26 W. 38th St. bet. 10th & 11th Aves.
Korean
212.240.3200

DAI-ICHIBAN - Daiso Greenmarket Village*

1050 3rd Ave. bet. 12th & 13th Sts.
Japanes
212.845.4232

DAI-ICHIBAN - Japan Premium Sashimi

121 Franklin St. bet. Bowery & Lafayette
Other
212.250.2500

Cook's Mart - H Mart C Village

350 5th Ave. bet. 16th & 17th Sts.
Japanes
212.263.0900

Santoku Mart Astor Pl.*

125 Christopher St. bet. 5th & 6th Aves.
Japanes
212.969.1000

H Mart Kesa Mira, LLC*

200 County Way, New York, NY 10193
Other
212.511.4200

H Mart Japanese Delicatessen

100 Lewis St. bet. 4th & 5th Aves.
Japanes
212.870.4200

Restella Wine*

420 Madison Ave. bet. 3rd & 4th Aves.
Other
212.510.4200

Tokyo Mart*

97 Mulberry St. bet. 2nd & 3rd Aves.
Japanes
212.263.4000

Santoku Mart Sohoku*

490 Avenue St. bet. 1st & 2nd Aves.
Japanes
212.911.0000

Midoriya*

107 N. 10th St. bet. 10th & 11th Aves.
Japanes
212.553.4000

Family Market*

201 Bedford Avenue, NY 11205
Japanese
212.439.0105

H & Y Marketplace

194 W. 14th Street, New York, NY 10014
Korean
212.441.1271

Da

1 H Mart Northeast 196
184-400 Franklin Ave., NY 11204
Korean
212.333.0000

H Mart Northeast Blvd

1 FL 100 Franklin Ave., New York, NY 11204
Korean
212.554.4500

H Mart Uptown

250 5th Avenue, 5th Fl., New York, NY 10018
Korean
212.554.5000

Da-i-ya

1 H Mart Williams Park*

420 E. 18th St., bet. 1st & 2nd Aves., NY 10003
Korean
212.575.0200

H Mart Woodside

50 W. 18th St. bet. 4th & 5th Aves., NY 10011
Korean
212.449.0200

Sekisui-ya*

210-21, Austin St., Times Sq., NY 10036
Japanes
212.261.2200

Da-i-ya

1 H Mart Jewel

481 5th Ave. bet. 5th & 6th Aves., NY 10018
Korean
212.629.4000

La - Bi-Ran

1 H Mart Great Rock*

1030 Main St., Port Washington, NY 11050
Korean
516.932.0113

Yone Jinya*

8400 19th St., Brooklyn, NY 11219
Japanes
718.261.2259

Da-i-ya

1 H & T Marketplace

481 5th Ave. bet. 5th & 6th Aves., NY 10018
Korean
212.629.4000

Nihon Japanese Foods*

1030 Main St., Port Washington, NY 11050
Japanes
516.932.0113

Shin Nippon Ota*

151 5th Ave. bet. 5th & 6th Aves., NY 10018
Japanes
212.629.4000

DAI-O

823 Manhattan Ave., Brooklyn, NY 11201
Japanes
718.433.4700

Puj-Mart Scarsdale*

171 Alice Rd. bet. 1st & 2nd Aves., NY 10511
Japanes
516.445.1100

Other

1 H Mart Haneda*

311 North Central Ave., Haneda, Tokyo 100-0000
Korean
03-5740-9900

Kame Sen Foods*

22 Foster Ave., White Plains, NY 10601
Korean
914.662.0200

Da-i-ya

1 H Mart Da-i-ya

201 Bedford Ave., Brooklyn, NY 11205
Japanes
212.441.4800

Asian Market

120 4th Ave., Astoria, NY 11106
Other
718.363.4000

Feeling Rice

301 5th Ave., Brooklyn, NY 11201
Japanes
212.773.0500

Max Japans

100 3rd Ave., Astoria, NY 11106
Korean
201.932.7200

H & T Marketplace

100 3rd Ave., Astoria, NY 11106
Korean
201.932.7200

H & T Marketplace

100 3rd Ave., Astoria, NY 11106
Korean
201.932.7200

H Mart Cheung HK

720 Bedford Ave., Brooklyn, NY 11205
Korean
212.441.4811

H Mart Englewood

24 Lakewood Ave., Brooklyn, NY 11205
Korean
212.414.1122

H Mart Little Ferry

200 Bayard St., Staten Island, NY 10314
Korean
201.741.0000

H Mart Ridgefield

321 Broad St., Ridgefield, NJ 07657
Korean
201.863.0800

H Mart Ramapo

100 3rd Ave., New York, NY 10036
Korean
201.251.4200

J MART

41 Central St., Ridgewood, NJ 07450
Japanes
201.851.0000

Mitsuya Marketplace*

100 3rd Ave., New York, NY 10036
Japanes
201.251.5100

Ridgewood Fisheries

26 Prospect St., Ridgefield, NJ 07657
Japanes
201.410.0000

Pop-Mart Greenmarket*

120 Franklin Ave., Greenmarket, CT 06519
Japanes
203.650.2600

Mitsuya Asian Market

14 Decatur St., New Haven, CT 06510
Other
203.777.1244

Hokko*

50 Morris Ave., Norwalk, CT 06851
Japanes
203.851.5607

Tokyo Japanese Store

100 Franklin Ave., Pittsburgh, PA 15222
Japanes
412.261.3700

SAKE

Gettochi Wines & Liquors*

25 Bedford St., Brooklyn, NY 11205
Other
212.442.0000

Reicy Wines'

213 Columbus Ave., Bronx, NY 10458
Other
212.548.1400

General Wines & Liquors*

100 3rd Ave., New York, NY 10036
Other
212.251.0200

Mister Wright*

100 3rd Ave., New York, NY 10036
Other
212.251.0200

Wine & Liquor

100 3rd Ave., New York, NY 10036
Other
212.251.0200

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Other
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Other
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Other
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Other
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Other
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Other
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Other
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Other
201.592.4900

Americana Wine & Spirits*

100 3rd Ave., New York, NY 10036
Other
Sales
212.251.0200

Asakusa Liquors

100 3rd Ave., New York, NY 10036
Sales
212.251.0200

Landmark Wine*

111 W. 26th St., New York, NY 10001
Sales
212.251.0200

NY Liquors

100 3rd Ave., New York, NY 10036
Sales
212.251.0200

Union Square Wine & Spritz

100 3rd Ave., New York, NY 10036
Sales
212.251.0200

LE DU WINES

100 3rd Ave., New York, NY 10036
Sales
212.251.0200

LE DU WINES

100 3rd Ave., New York, NY 10036
Sales
212.251.0200

SAKURA*

100 3rd Ave., New York, NY 10036
Sales
212.251.0200

Asakusa Liquors

100 3rd Ave., New York, NY 10036
Sales
212.251.0200

SAKE

Central Bank: USA, Ltd.

100 3rd Ave., New York, NY 10036
Food
212.251.0200

Danco Trading Co., Inc.*

140 3rd Ave., Brooklyn, NY 11201
Food
212.251.0200

JFC International Inc.*

100 3rd Ave., New York, NY 10036
Food
212.251.0200

NY Mutual Trading Inc.

22 Union Square, New York, NY 10013
Food
212.548.1000

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

Wine & Japan Import, Inc.

206 Asia Avenue, Pompton Plains, NJ 07444
Food
201.592.4900

midoriya
japanese mini market
New Japanese Convenience Store in Williamsburg
open 7 days 10am-11pm

Just a two minute walk from Bedford Ave. subway station
167 N 5th Street, Brooklyn, NY 11211 Tel. 718.599.4650

Sake Tasting Night in the Rabbit House



Sake has been an important part of Japanese culture for hundreds of years. As brewing techniques in Japan have improved over the years, hundreds of new sake flavors and types have been introduced to the world. So how do you find the right sake for yourself? Do you prefer sweet, salty, dry or smooth? Thankfully, Sake Sommeliers like Kaoruho Kuroda love spreading their knowledge in New York City. Mr. Kuroda is a family member of the Kitaya Sake Brewery in Fukuoka Prefecture, and he sales up of the Wine of Japan in the States.

The Rabbit House, located on the Lower East Side, hosts a Sake Tasting event with Mr. Kuroda at the beginning of each month, bringing 3 types of sake to taste and discuss. This month's theme was "Junmai Gyujo", sake made with rice, water and koji with no additional distilled alcohol. The selection included Goryuwa from Shizuoka Prefecture, Yuki Sumire from Ehime Prefecture and Kitaya Junmai Gyujo from Fukuoka Prefecture. Before delving into the intricacies of each sake, Mr. Kuroda insisted that we try each one. While all three of those sakes were junmai type, they all had slightly different levels of acidity, dryness, and boldness. It's quite surprising for me to know how the same type of sake can produce such diverse flavors and textures. After sipping each sake gingerly, we be-

gan discussing how each one was made, and what variables influence their tastes and textures.

Once we had an understanding of each sake, it was time to try its pairing with food. An interesting fusion of Japan and French pairing nutzen the Rabbit House presented us with 3 fine cheeses. The taste of each cheese seemed to bring out the highlights in one of the sakes, just as cheese often does for wine. Each participant has his own favorite pairing, but in my case, I love the pairing of sharp Cheddar with round and full-bodied Kuroya.

Mr. Kuroda's expertise and love of sake makes you feel as if you've just met your new sake mentor and you can't wait to learn more. His main word of advice to those new to sake drinking is to "listen to recommendations." If you're out with friends and the waiter recommends a specific type of sake, try it. At some point, you'll find a sake that you can call your favorite, and even say you knew all about it!

—Reported by Melissa Perine

Rabbit House
137 Avenue D, Bet. Houston & Second Sts. | New York, NY 10003
Tel: 212.363-4288 | www.rabbithouse.nyc



The unique atmosphere and open enthusiasm of The Rabbit House brings people together for wonderful conversation and tasting experience.



Having grown up working in his parents' grocery store, Kenichiro Kuroda learned to educate and communicate about all things sake.



40% polished rice rice is extremely well-to-the related rice



Rabbit House offers delicious Japanese cuisines that pair perfectly with sakes.

SHORYUDO: Knockout Destinations

by Greg Back



Travel to Japan and odds are you'll see Tokyo, Kyoto, and Osaka. But one, good option gets passed over, despite offering the very Japanese essence most tourists dream of experiencing. This Chubu (lit. "Central") region hopes, branding itself "Shoryudo" will catch your attention before you speed by on a bullet train. I traveled to Japan to explore this region because it is relatively unknown to Americans, yet flush with destinations the Japanese people wish to connect to their roots. Shoryudo shares most of its name with that classic Street Fighter opponent, Shoryu-ken, but this "Rising Dragon Path" is named for Shikoku's Noto Peninsula, rising up like a dragon's head, into the Sea of Japan. I found it ideal

for those wanting to experience "Classic Japan", without forfeiting the fun and relaxation of being on vacation. With too much to see and do everything, I hope these highlights and extra recommendations from my travels may provide some inspiration.

My tour started in **Shikoku Prefecture** Izu Peninsula, not far from Mount Fuji. I stayed in the spa town of Shuzenji if you love Kyoto, imagine all of the beauty, charm, and history of that city, in a place where all of the sights are within walking distance - then add hot springs! In the center of the Shira Shrine, Buddhist Temples, and hot springs there is even a store that rents out and dresses you in kimono for the day to immerse yourself in the old town atmosphere while crossing ornate, red bridges, and strolling through the enchanting Bamboo Lane. I stayed at the Aoi Ryokan. Arai was not just a place to sleep though. My spacious, tatami-mat room over looked Katsura River. A deliciously maintained lake and Japanese garden were right outside my door, as were private and communal hot springs and access to the outdoor hot spring, tea. The calm affined snacks and drinks, including local sake and craft beers. I enjoyed breakfast and dinner izakaya-style: a multi-course set menu, showcasing the chef's skills with numerous cooking techniques to prepare seasonal dishes. I would have gladly spent three more days there, but more of Shoryudo awaited!

Recommendations: The Grand Shrine of Makima, Motoimiya, Historic Hot-spring Restaurants

Taking the Suruga Bay Ferry,ousy weather prevented my view of Mt. Fuji, so I had to settle for relaxing on the luxury second-deck, scanning the water for dolphins. Arriving in the "City of Mats", Hamamatsu, I toured the 152 year-old, Hana-no-Mai Sake brewery. Tasting many excellent sake and plant wine, perfectly prepared me

Shoryudo Map



for a fun night out, downtown. Better still, we had an unexpectedly wonderful time. I spent at Meiji Shoyu, a family-owned soy sauce company, where I learned how soy sauce is made, got a tour of the factory where it is fermented and pressed, and used a cute wooden hand-press to "make" my own bottle of soy sauce to take home. But the best thing about Meiji Shoyu was the lead and loving family, who have operated out of their home for six generations (the seventh generation is an adorable, little boy).

Recommendations: Takemoto Horohige (Boro-ei Museum of Art & Yu Hozen Park, Kikkoji Restaurant, Showa Shokudo, Okura-Asakusa Hotel)

Leaving Shizuoka, I spent the morning in **Aichi Prefecture**. Garagen, picking and eating inaka oranges from an orchard, before making my own mikan-dofuku dessert. The charming city, angry art between mountains and ocean, surprised me with much more to do than time allowed, so I plan to go again! Similarly my next stop, rising up the dragon's neck to Katsuragi, in **Ishikawa Prefecture**, was logically brief. Kenrokku Garden, one of Japan's "Top 3 Japanese Gardens," overwhelmed my expectations with its boundless beauty. **Recommendations:** Higuchi-Choaya (Tea) and Sake-za Cold Leaf Workshop, Kayayu Restaurant.

From there, I traveled to **Gifu Prefecture**, to catch the second day of the Takayama Festival. Arriving just in time to watch the Oishi-Karakuri performance, where thousands gather at Hachiman Shrine to witness incredible dolls performing acrobatics over the edge of a gorgeously decorated float wagon. The karakuri dolls operate completely by hand-powered, internal mechanisms, dating as far back as 1605. The performance entranced everyone watching, myself included, as the dolls narrowly avoided falling to the ground and ending the performance. There was a fun, almost suspenseful feeling in the air I could understand why the tradition remains so popular. Outside the shrine, the older yatai and lanterns were displayed, and the Old Town district was a bazaar of tourists and locals alike. People lined up to try Hida beef, served as suhi-style rice, or gyoza style, wrapped with nori and topped with a raw quail egg. Hida beef's quality is known in Japan to rival that of Kobe beef; along with the delicate sashimi rice and umami-enriching egg, highlight the flavor of the beef, which was phenomenal. Returning the next morning to walk the famous market, I loved how many young people were carrying on family businesses, or in some cases starting their own. One young woman served espresso her husband roasted himself, and served it in tiny, edible tea cookie cups, control made with sugar-glass. Another man sold lokumon sweet crackers, his family has made for five generations. With very little encouragement, he also pulled out a banjo guitar and started performing!

Recommendations: Gousai Restaurant, Anjuo Dining

While I loved Takayama's old town feel, there is nothing like the real thing Shirakawago was next - a village and UNESCO World Heritage site, maintaining historic, thatched-roof cottage homes nestled in the natural beauty of mountains and streams. Crossing the bridge into the village is like stepping a thousand years back in time. The local shrine has a museum explore that annual festival of sake in Dennis, and one of the cottages serves as a museum to the old ways. A burning hearth at the center, and English labels found on each of the smoke-filled rooms and tools. The rice fields and



Not to mention? Shirakawago's numerous historic restaurants spring up you can even rent a room with nature.



The soy sauce must remain ready for several hours from year to it becomes
me at Meiji Shoyu.

This device measures power and speed to ensure the production-ready. It features puzzle pieces too.



Even Kenrokku's
"soil" you will
and be free to be
engaged, while
a green nation
original multi-functional
influence from Japan.



laundry hung outside of homes where people still live, added an unparallelized level of authenticity.

Heading into Nagano Prefecture, I spent the afternoon at Matsushiro Castle, a unique, black castle dating back to the 1500s. Inside, the castle's museum housed a large collection of - not batons - but guns! Where Shogun felt like Little-Kyoto, I might call Matsushiro "Little-Tokyo." The modern city was quite international. My beautiful hotel, Bussei Vista, had a French restaurant, and I noticed at least two foreign employees. I woke up early to squeeze a visit to the Matsukawa City Museum of Art, because it happens to be the hometown of Kusane Yoko, the internationally revered artist. From there I took a short bus ride to Kamikochi for a nature hike. The trail wound along an active volcano, Mt. Yakedake, and a river with the cleanest, most effervescent water. It was 20 degrees cooler in the mountains; I might have jumped in, and still, truly, I wanted to! Kamikochi also receives top marks for helpful, bilingual signs, explaining the flora and fauna. Ending at Kappa Bridge, the trail led to restaurants, souvenir shops, and cheese-favored soft-serviced ice cream!

Recommendations: Honjyu Wadossal

My tour was nicely bookended by "Ropeway" lifts to panoramic mountain views. The first lift at Izu Panoramic Park, crosses over rice fields through a forest and over a gorge, until you reach a lovely park on top, complete with restaurants, shrines - even a fresh hot spring for legs and feet. From the observation deck, you could see Mt. Fuji and the ocean dotted with islands. My second mountain-top was the Shinkotaka Ropeway boasting the only double-decker rope-car outside of Switzerland. The scenery could not have been more different. Deep in the mountains, stood the ridgeline of the "Japanese Alps" and smoke puffing from Mt. Yakedake. Many of my fellow passengers, armed with backpacks and walking sticks headed straight for more mountain trails. Shinkotaka also hadlevy facilities, offering fresh-toasted goods, live music performances, and essential mineral hot springs, indoor and out.

Recommendations: Bokke no Sato Recreational Park, Mino Kubuki

My journey ended in Nagoya, Shoyodori's biggest city. I sated my appetite for karaoke, night clubs, and Starbucks, but more than just the big city life, I also spent several hours at the treasured Tokugawa Art Museum. The Tokugawa Chien ruled Japan's government for over 200 years, so I could have spent more than one day peering over all of the samurai armor, katana, Noh masks, ikenoma, netsuke, and other artifacts the wealthy family had amassed.

Time will tell whether the new Shoyodori branding sticks around, but my experience in the Chubu Region was so rich, and dense in Japanese history, nature, culture, and cuisine, I am convinced that any first-time traveler or long-time resident of Japan, will find something new, so something old and magical, in Shoyodori.

For more information about the Shoyodori area, go to www.shoyodori.go.jp/eng/japan_info/index.html.



114. Bushi-hachiman buildings make a laundry of local style in Shinkotaka gr.



Bushi-hachiman lightly sauced and served together with sashimi soup in accessible tourist place!



Bring your best camera to Kamikochi - a glorious place to ride, ski, explore the day-oritty-the-night.



The Tokugawa Art Museum houses exclusively historical uses of various items (left photo).



Ging Fach: sword, gourd, and bone breaker. University Avenue provides assistance how to the final leg (right photo)

Experience Japan at a hot spring hotel in Kaga

Open Air Spa



福林荘

Rurinkoh

Furinkoh Green Kaga | 080-0280-Japan | <http://furinkoh.jp>



山城荘

Hatori

Yamashiro Green Kaga | 080-0280-Japan | <http://hatori.jp>

Sightseeing spots around Kaga



Yudanaka Onsen River



Cherry blossoms & Kannonji Castle



One of the most beautiful onsen towns in the world (Ishikawa Prefecture)



Komatsu Sammetsu River



Japan's 100 Most Scenic Spots
(Ishikawa Prefecture)



Jinjya River & Eiwaya

Access

By JR (to Kaga Onsen)

From Tokyo 3 hours

From Kyoto 2 hours



Shinkansen



By Plane (to Komatsu)

From Haneda/Narita 1 hour



A Journey into Japan's Food Capital Since the Samurai Era

During the Edo period (1603–1868), Japan was governed by samurai, but this was also a time when mass culture—related to both samurai and commoners—blossomed. While Edo (now known as Tokyo) was the physical capital during this period, the Kaga domain (today's Ishikawa Prefecture) was the most commercially and culturally prosperous region. Arts, crafts, and food traditions have been well developed and maintained in this area, and visitors today can see, taste, and experience this rich culture.

People often use words like "gorgeous," "leish," and "sophisticated" to describe the cuisine of Kaga. Dishes are prepared with seasonal, locally harvested ingredients and served in beautiful porcelain and lacquer plates and bowls that are carefully paired with the color, type, and texture of the foods. For example, the Kaga specialty *Byō no Karasumi* (smoked and steamed sea urchin) is presented on a whole fish on a large, vibrantly painted Kutani-yaki porcelain plate to make this meal especially festive. Also, *Jūmonji* (steamed duck and vegetables in a soupy sauce) is served in a shallow lacquer bowl with a lid to enhance the aroma and the beauty in the bowl until the very last moment. This is part of having an *anzenshōjin* mind, which means you are "treating guests with supreme care." Tourists can enjoy these Kaga dishes in this region's *yatai*, locatin-

out traditional restaurants serving premium Japanese cuisine, often with entertainment provided by geisha.

The essence of Kaga cuisine is linked to the region's natural beauty. Facing the ocean and surrounded by mountains, Kaga has an abundance of harvests. Also, the region experiences severe, cold winters, and people have developed culinary techniques to preserve ingredients longer and even make them tastier. The best way to savor this centuries-old tradition is to go to sushi restaurants. Needless to say the region has great seafood, but it also produces quality rice and has pure water. Sushi chefs in Kaga use all these elements to create dishes that are tried to be at the peak of perfection right when they are eaten.

Finally, you cannot leave Kaga without trying the region's tea ceremony and wagashi (Japanese traditional sweets). The Mitochi, who governed the Kaga domain during the Edo Period, helped the tea ceremony become established in the region, and ever since, this tradition—along with its accompanying wagashi—has been handed down. The beautiful, seasonally appropriate wagashi represents Kaga's aesthetic sense, which will amaze both your eyes and palate. Kaga dishes are big works of art, which is reason enough to visit the region.



Artistically presented Kaga cuisine illustrates the region's essential reverence for traditional customs.



Several *yatai* (outdoor restaurants) in the historic center of Kanazawa, the second city of Ishikawa Prefecture.

For more information about tourism in Ishikawa Prefecture, go to ishikawajapan.com/en/.



Wagashi and tea ceremony are inseparable from highly-respect sustainability and natural beauty.

CRAFTS THAT SHINE IN KAGA CUISINE

Katone Porcelain

With striking colors and intricate patterns, Katone-yaki is one of the most highly-regarded porcelain wares in Japan. It was created over 200 years ago and has developed into several styles while maintaining its essential aesthetic combining elegance and gracefulness from the samurai culture.

Lacquerware

Known for its elaborate decoration, the beauty of lacquerware in Kaga exceeds prefecture. There are various depending on the origin of products, and notable lacquerware include Wewra Lacquer ware, Kenzan Lacquerware, and Yorozuru Lacquer ware.



GOURMET PROMOTIONS FOR VISITORS

When you visit Ishikawa Prefecture, you can take advantage of gourmet promotions.

Hyakuunangoku no Sashimi

Participating sushi restaurants offer a special ten-piece sushi menu made with local fish. Each restaurant has different sets, so if you want to try as many restaurants as possible to appreciate the flavors of Kaga sushi. One of the ten pieces is the sashimi of the day, which is crafted with particular care.

www.ishikawa-sushi.com

Motomatsuza

This website gives you a list of sushi restaurants featuring fish from Notojima Bay in the northern part of the prefecture. There is a coupon for a free piece of wagashi not tax.

Hyakuunangoku no Takikamine

These ryokan at Kanazawa City offer a reasonable price for lunch and dinner. Lunch is 10,000 yen (about \$95.50) and dinner is 20,000 yen (\$191.00) including room and service charges.

explore ISHIKAWA

www.visitishikawa.jp/english

f Discover Ishikawa, Japan

Kenroku-en Garden

One of the three great gardens of Japan

Experience of Traditional Culture



Gold Leaf Workshop



Kitchen Cooking Experience



Katari Painting

Regional Cuisine



Sushi



Kanazawa



The Ceremony



Wagashi (Japanese Confectionery) Making

Hokuriku Shinkansen (bullet train)
TOKYO - KANAZAWA
2h28m (Minimum)



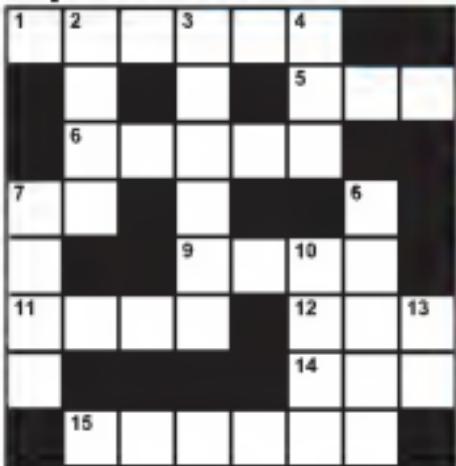
© JR East, © JR West Japan, All rights reserved.



Ishikawa's attraction
is a balance of Culture
and Nature

To the south is the Hozenji National Natural Park from where the Todaigawa River springs and flows the Nakatsugawa River, and to the north is the Noto Peninsula that extends into the Sea of Japan. The capital of Ishikawa, Kanazawa, is one of the five great castle towns of Japan, that, while maintaining its historical vestiges, also promotes its modern city infrastructure.

Japanese CROSSWORD



Across

- Year-end gift-giving culture in Japan
- Meaning "year(s)," this noun is usually put after a number: 1-____ (one year), 2-____ (two years), 13-____ (ten years)
- This ancient capital of Japan is particularly known for its elegant culture
- The number two is pronounced as _____
- _____(Bejji) in Japanese
- _____(refers to both systems and pomegranates, both of which happen to be winter delicacies)
- "Pond" in Japanese
- _____ (red snapper, sea bream) is considered to be an auspicious fish and is often served for celebratory occasions
- i-adjective meaning "tiny"

Down

- _____(yaki) is a type of beef hot-pot popular in Japan. The name originally comes from the manner of cooking it using a _____(plow).
- "Life/lives" in Japanese
- In the olden days, woodcutters used _____(bun) to cut down trees.
- Meaning "relationship," this noun is used in phrases like "_____(ga) i" (in a good relationship) and "_____(ga) wara" (in a bad relationship)
- India (country) versus _____(city)
- Past tense of kuru (to come)
- Although written with different kanji (Chinese character), go (English) _____(go) (involve), and has_____(possess) all start with the same sound.



Looking for the cheapest airfares to Japan? Go to Amnet!

Go to Amnet! A leading Japanese travel agency in the U.S.

Yes!

Call now
and find out!



At Amnet, we promise:

- Transparency and no hidden fees
- You'll only deal with real people: no automated telephone menus, long waits, or inaccessible customer service centers.
- Trustworthy and reliable travel market travel experts

Amnet is a Japanese travel agency that's not willing to sacrifice quality for convenience. We strive to exceed our clients' expectations and provide excellent customer service.



For more info, visit: www.vacationwithamnet.com
TEL: 800-929-2665 / vacation@amnet-usa.com

The World Heritage Sites of Japan

GUSUKU (CASTLE) SITES AND RELATED PROPERTIES OF THE KINGDOM OF RYUKYU

(Recognized by UNESCO in 2000)

The Kingdom of Ryukyu was prosperous between the 13th and 17th centuries, when it served as the center of economic and cultural exchange in southern Asia, China, Korea, and Japan. Although it is now a territory of Japan called Okinawa, the Kingdom of Ryukyu experienced a cultural development path completely different from that of Japan. The political and economic climate on the Kingdom of Ryukyu was different from those of the countries surrounding it, and the surviving monument of the era demonstrates Ryukyu's unique culture.

Watch: Japanese Castle
Start to Create a biography of the World Heritage Site, did you know it's a UNESCO listed castle in a police station?



Photo courtesy of the Japan National Tourism Organization



School
Guide

The following is a list of schools where you can learn Japanese culture:

- Change the WP visibility to click me

LANGUAGE



KEIO ACADEMY OF NEW YORK

US-JAPAN Summer Cultural Experience



For more information, visit: www.keio.edu/summer-program

We will be celebrating the program's 10 year anniversary!



**Interested in
Japanese Culture?**

Join us from July 23rd to August 5th, 2017 for a special opportunity to engage in cultural exchange with students from Japan.

We're welcoming middle school and high school students of any Japanese language ability to participate. In addition to language courses, we offer many elective courses and activities covering topics such as pop culture, literature, arts, sports, and food! Also participate in our video production workshop taught by professionals for a truly immersive, hands-on experience where you will work closely in groups to create your own film. You'll be supported by our experienced and well-trained staff the whole time and stay in our residences with both Japanese and American participants to help build a strong sense of community.

To learn more and visit our facilities, come join us at our information session on Sat. April 8th, 2017 or schedule a campus tour and talk directly with our Summer Program staff.

KEIO ACADEMY OF NEW YORK Summer Program Office

3 College Road, Purchase, NY 10577 | Tel. 914-701-3454
Email: info@kcas.edu | www.kcas.edu/summer-programs

Rukasu
Budo Dojo
Experiencing the Spirit of Budo

Premier Matchmaking Service for Gentlemen and Japanese Women

title partner or a high-level personal and marketing senior in her chosen professional field and an intelligent and sophisticated Japanese woman who is sincerely searching for a Heilonggan girl.

Visit www.JapanLady.com
for more information about JapanLady.com
and our Asia travel packages.
Make an reservation today at
www.JapanLady.com/booking/

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterizes Japan's spirit of constant quality improvement.

Vol. 65 - MONO of the month

MARLMARL

Baby clothes aren't simply tiny versions of adult clothing. There is a wide range of conditions and variables to consider when looking for the right kind for your child, especially since infants and toddlers aren't physically capable of keeping themselves clean. Let alone choosing to their own tastes. Thus, baby clothing designers have to think much more about functionality in order to make life easier for parents, and making products that serve a purpose while still reassuring a baby's innate cuteness. Recently the baby brand MARLMARL has landed in the United States to introduce its app each to baby clothes.

The infant product line that MARLMARL offers is their apron. While they look like dresses or overalls to the naked eye, these pieces are meant to be a solution for potentially messy situations. Touch them, and you can find the water repellent and stain resistant fabric, which is very smooth but still remarkably soft and lightweight. Parents who want their babies to look stylish at a dinner or play-date would probably feel quite confident that they wouldn't have to worry about a big cleaning bill afterwards.

MARLMARL is based on the characters of "Maru" and "Mawaru" which mean "round" and "turn" respectively. The company was founded in Tokyo in 2012, and in a short amount of time has grown to become the best-selling baby brand in Japan. Today along with a product line that includes hats, onesies and bloomers, it has its own stores in some of Tokyo's hippest shopping neighborhoods like Daikanyama and Gsta. MARLMARL has even collaborated with brand partners like Barney's New York, Hello Kitty, and at the time of this writing, even STAR WARS.

Along with functionality MARLMARL has been committed to the long tradition of high-end Japanese gift-wrapping, which is another reason why it has been so popular. The boxes and wrappings are just as thought out and designed to complement each piece of clothing. According to MARLMARL marketing consultant, Cozy Mezquida, "Everything down to the way gifts are wrapped is made to be special, so that the art of receiving – and giving – a gift from MARLMARL is unique and unforgettable."

In Japan, MARLMARL's commitment extends not only to the products, but also to the shopping experience. Their stores even offer an on-site photography studio where parents can take pictures of their children and share them with other MARLMARL enthusiasts. While MARLMARL's goal is to eventually have a store like this in New York City, you can currently ask for the company's products in popular baby stores like Williamsburg's Mini Juke [138 N 9th St., Brooklyn, NY 11211], as well as its online shop at <http://bit.ly/marlmarl così shopping>.

MARLMARL [www.marlmarl.com](http://marlmarl.com)



Bib comes in multiple styles for all tastes. The shape makes it easy to hold and put on/off as well.



Dress standards as a dress, the squat bibs like style pattern can handle everything from hand painting to food fights.

From the gift boxes are beautifully constructed for presentation.



The bib easily covers all the right places and won't even move after being washed.



JAPANESE SUB-CULT WATCH

All About Gachapon By Nicholas Rich

Japan is a haven for toy-lovers of all stripes, a fact best demonstrated by gachapon. Gachapon, or gashapon, are iconic and ubiquitous Japanese capsule machines, and we're here to give you the lowdown on these dial-based toy dispensers!



What are they?

Gachapon are coin-operated toy dispensers usually ranging in price from ¥100 to ¥500. Unlike most Western toy vending machines, which are aimed at children, the contents you receive for your coins won't always throwaway, but relatively high-quality, often featuring related to your favorite piece of pop culture, making them popular among collectors and casual fans alike.

Whether it's anime, manga, video games, dolls, or even everyday items, gachapon cater to an eclectic range of interests for any age. Regardless of what you're into, there's a machine that offers exactly what you want—even if you don't realize it until you finally set your eyes on it. There is, of course, an element of chance in the mix, as there's no guarantee you'll get exactly what you want on your first

spin. But that's all part of the fun, right?

What's in the name?

You've probably noticed that there are two names to refer to these toy dispensers. While both names are derived from Japanese onomatopoeia, with gachū or gashū referring to the sound of the machine being coaxed—and pim the anticipatory click of the capsule coming down—the difference is more than just pronunciation. Both are commonly used, but gashapon is the generic name for the machines, while Gashapon is the officially licensed name registered by toy and video game giant Bandai Namco.

What sorts of things can you get?

At the risk of sounding hyperbolic, literally almost anything can come out

of one of these machines. While many gachapon provide the sort of goods you'd expect, like small figurines, key chains or cell phone straps, for every machine that does the ordinary, there's another that gives you underwear or a weird kawaii to put on your household objects.

There are plenty of machines that provide miniature versions of mundane everyday objects like chairs, shopping carts, lindemanns and street signs. And of course, there are machines that give you a chance at maximum cuteness, whether it's in the form of your favorite sleeping animal or beloved action-adventure hanging onto your glass deer life. Because toy stores have a limited run, stock changes frequently, which means even machines you see regularly will have surprising new kindlebooks to hand!

Where can you find one?

Gashapon can be found in and outside stores throughout the country. Arcades and arcades related to gaming, electronics, anime or manga, as well as themed restaurants and cafes are almost always sure to have a block of machines to pursue. Then, of course, there are also gashapon nests throughout Tokyo, especially in shopping districts like Akihabara or Shinjuku, where a fanatic can spend hours sifting through them to find their perfect machine (believe me, I've done it).

If you're the type that likes to plan ahead, though, there is (now-closed) Thread on Reddit that contains sites that detail the location of various categories of machines, as well as suppliers, to help you find the machine that contains your dream capsule. If you can work with Japanese, the site below, Gasho-Doko ("Where's Gasho?"), has location listings for Bandai Gashapon across the nation.

Photo courtesy of Gasho-Doko
www.gashodoko.com/en/

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art:

■ Online or off available to pick up

FASHION

Bij's Kids*

470 Lexington Ave. (bet. 70th & 82nd St.) Clothing

Katy Dogs

111 E. 7th St. (bet. Madison & 5th Av.) Clothing

Sergio Accessories

1400 Madison Ave. (bet. 1st & 2nd St.) Accessorizes

SEIGO FREEDWEAR

1400 Madison Ave. (bet. 1st & 2nd St.) Accessorizes

UNIQLO

101 W. 54th St. (bet. 5th & 6th Av.) Clothing

Wet Seal

1401 3rd Ave. (bet. 42nd & 43rd St.) Clothing

Zara Midtown

300 Madison Ave. (bet. 42nd & 43rd St.) Accessorizes

Justice Rockie

131 W. 34th St. (bet. 7th & 8th Av.) Clothing

Bratbox New York

18 Madison Ave. (bet. 23rd & 24th St.) Imports

Venek

591 1/2 West 23rd St. (bet. Broadway & 8th St.) Clothing

ANSLEY

400 1/2 W. 36th St. (bet. 7th & 8th Av.) Clothing

Local Clothbag

300 1/2 W. 36th St. (bet. 7th & 8th Av.) Clothing

Paisanne Field

290 1/2 W. 36th St. (bet. 7th & 8th Av.) Clothing

Tobie T

300 1/2 W. 36th St. (bet. 7th & 8th Av.) Clothing

Tokyo Jiro

300 1/2 W. 36th St. (bet. 7th & 8th Av.) Clothing

Mr. Kids Tokyo

275 University St. bet. Mary & Minor St. Clothing

White Industries

151 Madison St. 2nd Fl. (bet. 2nd & 3rd St.) Clothing

Arts

75-W. Avenue St. (between 5th & 6th Sts.) Accessorizes

 *Reiki: The Restorative Channeled Practice*
MICHELLE SHINAGAWA OF PURPLE FISH HEALING

Why did some people use Revit?

It has been a prominent belief in many religions throughout history that the human body has the ability to help heal itself. Just how the mind can lock up negative thoughts, so can the body tighten up and not send the right chemicals/energy to where it needs to in the body. This is where Reiki can be most useful.

Walter de Gruyter

Reiki was developed in 1922 by Japanese Buddhist, Mikao Usui. Reiki practitioners use a technique of hands-on healing by which a universal energy is transferred through the palms of the practitioner to activate the natural healing processes of the client's body and restore physical, emotional, and spiritual well-being.

What do you do in a financial position?

I provide a soothing environment with low lighting, soft music, energy crystals, and an ergo for a variety of essential oils to help my clients relax. Then I use a combination of Reiki, Nueromovements, and aromatherapy in order to release tension to help energy flow. While I treat a client, I also feel relaxed and energized, just as the client does. Lying on the table this radiates the energy flowing from the Lungs through me to my clients.

What are the benefits that your Fuchs can offer?

Each client's experience with Reiki is completely different from just feeling extremely peaceful to possibly eliminating bodily pains. I've had a client connect her mind and lose her leg pain from only one session of Reiki, while other clients say it will definitely take longer for them.



Many of the focal points in which the band, one is more prominent than another, touch when no body tries to hear most.



People Fish Healing
As a fish master,
teacher, therapist, and spe-
cialized counselor Michelle
Sherriff offers clinics
to seniors and to others
at the NY Open Center.
Please Bush-Drag and
People Fish Healing
www.peoplefishhealing.
com

A medium shot of a man in a white shirt and yellow tie dancing with a woman in a white dress. The man has his arm around the woman's waist, and they are both smiling.

Cut + Color or Color
+ Three Step Treatment
\$200 (Reg. \$350)
Valid thru Dec 31st

225 West 5th Street
New York, NY 10012
212-529-0355
Info@yo-color.com
www.yo-color.com

The image shows the RH Plus SALON logo on the left and a black and white photograph of a salon interior on the right, featuring a person in a green shirt.



Health Guide

Information provided by a member of the Chopsticks NY staff.

* Checkups not available to pick up

SHIATSU

Mitsuharu Watanabe **Ecole Suisse Shizuka**

A Japanese practitioner of Shiatsu with 20 years of experience. He can customize sessions to your needs, including prenatal, sports, and neck and back pain. Non-invasive technique. No diagnosis required. Cash or check accepted.

103 W. 17th St., Apt. 4F, New York, NY 10011
212-963-2281

Mitsuharu Watanabe **Dō-ji Center**



After years as a therapist at local Japanese restaurants, he decided to open his own clinic. His goal is to help people feel better. Not just the body, but also the mind. He uses a variety of Japanese techniques, from Reiki to Shiatsu. His focus is on the holistic approach. He will determine the best type of treatment for each patient's needs, tailoring his treatments to fit a client's unique goals. Please call for a consultation.

103 E. 38th St., 2nd Fl., New York, NY 10016
212-455-0114 • www.doji.com

Upper West Side **Your True Self**

301 96th Street (between Amsterdam Ave.)
212-531-4040

Mitsuharu Watanabe **Okinawa Health Spa**

20 W. 46th St., 2nd Fl., New York, NY 10036
212-542-4368

Mitsuharu Watanabe **Saitama Ac Tokyo®**

200 W. 57th St., 10th Fl., New York, NY 10019
212-217-2173

Mitsuharu Watanabe **esse NYC**

145 E. 42nd St., 4th Fl., New York, NY 10017
212-221-0001

Mitsuharu Watanabe **Hiroshima Polyclinic Spa**

322 Madison Ave., Suite 200, New York, NY 10016
212-254-3810

Mitsuharu Watanabe **éBé Holistic Center***

20 W. 46th St., 10th Fl. (between Madison & 5th Aves.)
212-542-0001

Mitsuharu Watanabe **Karukido**

111 E. 50th St., Box 304, New York, NY 10022
212-531-0001

Mitsuharu Watanabe **Madison Healing Arts**

200 Madison Ave., Suite 100, New York, NY 10016
800-254-2510

Chelsea **Careworks Japan®**

154 W. 26th St., 1st Fl., New York, NY 10001
212-963-2723

Fifth Avenue **Kaiyo**

201 E. 57th St., 10th Fl., New York, NY 10022
212-254-4141

Health Trend CO.

23 W. 46th St., 21st Fl., New York, NY 10036
212-449-2712

Lower Manhattan **Park South Wellness Center & Spa**

50 Hudson St., 2nd Fl., New York, NY 10001
212-245-0001

New Jersey **Ecole Suisse Shizuka NJ**

20 W. 46th Street, 10th Fl., New York, NY 10019
212-963-2281

ACUPUNCTURE

Mitsuharu Watanabe **Kusunoseki Acupuncture***

One of the most distinguished acupuncturists and Kampo practitioners in the U.S. for over 20 years. Specializes in Chinese Medicine, Acupuncture and Japanese Medicine, in particular, among many other disciplines.

101 W. 57th St., 10th Fl., New York, NY 10019
212-254-0007 • www.kusunoseki.com

Mitsuharu Watanabe **Shin-Matsumoto Acupuncture**

101 W. 57th St., 10th Fl., New York, NY 10019
212-254-0007

Mitsuharu Watanabe **Shin-Matsumoto Acupuncture**

101 W. 57th St., 10th Fl., New York, NY 10019
212-254-0007

Mitsuharu Watanabe **Nitid Balance Healing Center**

201 W. 46th St., 10th Fl., New York, NY 10036
212-254-2000

Mitsuharu Watanabe **Academic Center***

100 E. 48th St., 10th Fl., New York, NY 10017
212-864-4495

Mitsuharu Watanabe **Any Nature Center**

101 E. 49th St., 10th Fl., New York, NY 10017
212-864-2125

Mitsuharu Watanabe **Corporation Acupuncture***

201 W. 46th St., 10th Fl., New York, NY 10036
212-864-0226

Mitsuharu Watanabe **Love & Compassion**

100 E. 48th St., 10th Fl., New York, NY 10017
212-864-0751

Chelsea **Saito Holistic Health**

1 Union Sq. W., 10th Fl., New York, NY 10012
212-531-2212

SoHo **Modiano Acupuncture**

104 Greene St., 2nd Fl., New York, NY 10012
212-965-7272

Chelsea **Obaku**

1854 Broadway, 10th Fl., New York, NY 10019
212-581-2202

Long Island **Kaneko Acupuncture**

360-380 W. 18th St., Suite 200, New York, NY 10011
212-223-2000

New Jersey **Dr. Wong**

100 University Ave., 10th Fl., New York, NY 10019
212-454-0400

DOCTOR

Upper East Side **Charles K. Lewing Jr.**

111 E. 70th St., Box 304, New York, NY 10022
212-863-0203

Mitsuharu Watanabe **Anchan Medical Health Care**

30 W. 46th St., 10th Fl., New York, NY 10036
212-254-0016

Mitsuharu Watanabe **Nitid Balance Healing Center**

201 W. 46th St., 10th Fl., New York, NY 10036
212-254-0007

Mitsuharu Watanabe **Hempstead Family P.D.C.**

111 E. 78th St., 10th Fl., New York, NY 10022
212-254-3237

Midtown East **iBo Holistic Center***

22 E. 40th St., Ste. 810 (Bill Marion & M. Hirsch), 10th Fl.
212-420-2026

Midtown East **Japanese Medical Practice**

100 E. 34th St., 21st Fl., New York, NY 10016
212-861-2712

Midtown East **Midtown Dental Group**

100 E. 34th St., 10th Fl., New York, NY 10016
212-252-2000

Midtown East **Mike Keyser, D.P.M., F.C.R.C.**

200 Lexington Ave., 10th Fl., New York, NY 10016
212-863-0503

Midtown East **Modiedge Medical**

100 E. 34th St., 10th Fl., New York, NY 10016
212-345-2100

Midtown East **House Myopathy SW**

399 W. 36th St., 10th Fl., New York, NY 10018
212-542-2000

Midtown East **Asian Smile Dental**

100 E. 34th St., 10th Fl., New York, NY 10016
212-542-2000

Midtown East **Hedge Wellness**

110 E. 34th St., 10th Fl., New York, NY 10016
212-542-2100

Midtown East **Waterside Dental Care**

100 E. 34th St., 10th Fl., New York, NY 10016
212-444-1490

Midtown East **Medihealing Traditions**

200 E. 34th St., 10th Fl., New York, NY 10016
212-542-4200

New Jersey **Edgarstein Research Care Center**

200 E. 40th St., 10th Fl., New York, NY 10016
212-542-0500

New Jersey **Japanese Wellness Center**

100 E. 34th St., 10th Fl., New York, NY 10016
212-542-2044

New Jersey **West Jersey Clinic**

200 E. 40th St., 10th Fl., New York, NY 10016
212-542-0500

CHIROPRACTIC

Upper East Side **Genco Chiropractic**

121 E. 48th St., 10th Fl., New York, NY 10017
212-863-0200

Mitsuharu Watanabe **De Lauck T. Colvane**

403 1st Ave., Box 500, Brooklyn, NY 11201
718-961-2202

Mitsuharu Watanabe **Honda Chiropractic**

110 E. 46th St., 10th Fl., New York, NY 10017
212-542-0507

Waterside **Waterside Dental Care**

100 E. 34th St., 10th Fl., New York, NY 10016
212-444-1490

Waterside **Waterside Dentist**

100 E. 34th St., 10th Fl., New York, NY 10016
212-444-1490

OTHER

Upper West Side **Geo Holistic Health**

26 W. 72nd St., 10th Fl., New York, NY 10023
212-524-5915

Midtown East **Print That Messages**

201 E. 40th St., 10th Fl., New York, NY 10016
212-542-4200

Upper West Side **Body Works USA***

104 Monroe St., New York, NY 10020
212-542-0200

New Jersey **Club Metro USA***

1042 Atlantic Dr., New York, NY 10014
212-542-0200

Upper West Side **West Side Chiropractic**

100 E. 34th St., 10th Fl., New York, NY 10016
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl., New York, NY 10019
212-542-0507

Upper West Side **Chopsticks NY**

100 W. 57th St., 10th Fl

ASIA



P. 48 Asian Travel



© Lucien Merle/Stocktrek Images

Luang Prabang – A Feast for the Eyes and Spirit

With a blend of natural wonder and historical remains, Luang Prabang in Laos is recognized as a UNESCO World Heritage Site. Maria Steinberg reports on the place that is full of inspirations through her journey earlier this year

P. 49 Asian Beauty + Health



© iStockphoto.com

The Healing Powers of Ginger

Ginger is one of the most popular natural remedies with an abundance of health and culinary benefits. Herbalist, Maya Robinson, talks about the way to incorporate this magical root into our daily lives

LUANG PRABANG – A FEAST FOR THE EYES AND SPIRIT

By Maria Sashaw

It doesn't have the colony sophistication of Tokyo, the stunning beaches of Cebu, nor the exciting big city vibe of Hong Kong or Seoul, but what Luang Prabang in Laos has is soul. It's a UNESCO World Heritage Site, a lovely sleepy city with a Buddhist culture and a preponderance of well-preserved temples (temples) and French colonial architecture. I dream of being back in this jewel of a place, which I've read somewhere was once called the "Last refuge of lepers and dictators."

My husband and I spent our New Year's holiday at Luang Prabang two years ago and were immediately captivated by its "stepping back in time" vibe. This tourist-friendly city is located in the northern part of Laos, the only landlocked country in Southeast Asia, surrounded by neighbors that include China and Thailand. We found boutique hotels, numerous spas, non-Lao restaurants, and other first world comforts but magically the city still looked frozen-in-time and evoked a palpable spiritual feel. I have no doubt that the unashed piety, the temples and orange-robed monks, and the gentleness of its people contributed to this perception. Heaven has its soul and its charms.



Long wooden boat carrying tourists to the Pak Ou Caves. In Italy we conquered all in 20 days and a lair near that houses over 4000 Buddha statues.

The city was once the capital of the former Kingdom of Laos. This royal pedigree, together with the French colonial influences dating back from the period it became a French protectorate in 1890, makes this wistful city a visual delight. If you stay around the city center, many of its prime attractions could be reached on foot. We marveled at the beauty and sheer of the **Ram Khan Royal Palace Museum**, the one-time royal residence built in 1884. The palace displays sums of traditional Lao and French Beaux-Arts architectures and includes an impressive collection of royal and religious art and artifacts.

Ancient temples dot the area around the main commercial street Savangvong Road (named after a former king). This includes the impressive **Wat Xieng Thong**, built in 1560, a monastery famous for its Indochinese Luang Prabang style architecture. We took a slow, relaxing boat ride along the Mekong, one of two rivers that flank the city, partly to experience the river as well as to see the towering **Pak Ou Caves**,



A reclining Buddha at one of many temples you'll see on the way to the Pak Ou Caves.



Entrance to the Royal Palace and the Night Market, Vientiane is one of Luang Prabang's largest temples.



perched on a limestone cliff along its banks. Its two caves house an amazing display of over 4000 Buddha statues of varying sizes crafted by artisans commissioned by royal families through the centuries.

We made the 35-step climb to the top of **Mount Phousi**, situated at the heart of the city, and were rewarded with a commanding view of the city and its rivers. We loved browsing at the popular **Night Market**, situated at the end of Savangvong Road. It differs from numerous night markets we've gone to – it's not noisy, and the sellers don't engage in hard sell tactics. You'll find rows of clothing, bags, silk scarves, ceramics, woodcarvings, and other local handicrafts neatly organized under vast red awnings.

Tourists don't usually go to Laos for its culinary offerings, but we had some delicious meals, including a wonderful open air barbecue on the banks of the Mekong, where the restaurant communal tables give us a chance to mingle with locals. We tried the famous traditional dish or laan, a mixed vegetable stew flavored with lemongrass, chili and sakhan, a papery woody vine. We savored French crepes smothered with Nutella at one of the ubiquitous food stands dotted along the city center.

I long to return to Luang Prabang, in part to see or do the things I missed when we visited: the daily sunrise processions of Buddhist monks taking to alms, and the chance to mingle with elephants in a nearby sanctuary, taking a cooking class on Lao cuisine. But mostly, I just want to be in this magical place again and hopefully find that its essence has remained unchanged.

THE HEALING POWERS OF GINGER

—Reported by Maya Robinson

There is one herb that gets used more than any other herb in my kitchen, and that is ginger. It's a culinary herb practically everyone has come across in their lives. It's one of those herbs that gives me a new found respect for plant power; each time I use it for medicine because it is so effective.

The plant itself came from Southeast Asia, and it is one of those plants that spread very quickly to many parts of the world because of its powerfulness and versatility. I lose it when this happens because this means we have very rich records of historical uses of this plant from many parts of the world to say into. In China and India, the plant has been used for 5000 years and has been a critical ingredient in traditional Western Herbs as well, as its Latin name, *Zingiber officinale* would confirm (officinalis at the end of the Latin name means it was once considered official medicine). It is also a plant in which many recent scientific studies have been done, making sense of the traditional uses of the plant.

The way ginger is most used by households every day, including mine, is during a cold or flu season. As soon as we feel a scratchy throat come on, this is one of the first herbs I pull out from my home apothecary. It is a powerful antiseptic, antimicrobial, and even anti-inflammatory according to a study that found evidence of ginger helping with croup. It also has a long history of being used for many digestive upsets, including many forms of nausea, such as morning sickness, food poisoning, and motion sickness.

It is an interesting herb because it can either warm you or cool you. I use it dried when I want to warm the



body, but, fresh if I want to move something out such as a cold or a fever. In Japan, fresh grated ginger is used as a topping on cold tofu, which is eaten during the summer to cool down the body as it produces sweat. Extremally, it is useful as a poultice for sore muscles and for areas that have sustained muscle injury to improve mobility. As for beauty, it can promote hair growth and lessen cellulite by its strengthening properties on the circulatory system.

I use ginger for many of my formulations for 3 reasons. One, ginger is a catalyst herb, which means it makes other herbs work better; two, ginger makes everything taste great; and three, it has the ability to open up a closed heart and mind. When beginning your healing path, it is very important to be open to

receiving the gifts of healing, whatever form that may take for that individual. Drinking ginger with another person can allow a more open attitude towards one another and could aid in communication, and for all these reasons it is one of the most useful herbs to have around the house.

It's also very fun to make ginger tea, a culture that can be used for making ginger ale, as well as other fermented sodas, ginger beer, and even vinegar, if you like to make fermented things. If you are interested in starting your own home apothecary with your family, knowing your most common culinary herbs like ginger is a great start.

Maya Robinson is a Brooklyn-based writer, cookbook author, and founder of Rooted Design.

Asian Dishes Using Ginger Power



Indonesia is one of the major ginger root producing countries in the world. Ayam Penyet, Indonesian fried chicken, is served with the country's spicy condiment, sambal that includes ginger root.



Tom Yum Kung, an energizing lemongrass soup, harnesses the healing power of ginger. It's delicious too!



Ginger tea has been used in Japanese cooking for centuries. It not only enhances the flavor of the dish, but also helps to detoxify.



Thai Select: A New Standard for Finding Authenticity

The popularity of Thai food is surging, as the number of restaurants continues to grow. But how can one find the most authentic Thai in New York City and beyond? The Thai Trade Centre (TTC) – which oversees the dissemination of Thai culture and products – is hoping to make things easier with its THAI SELECT program. Chopsticks NY spoke to Nopadol Thangmeow (Executive Director) and Natese Chomparue (Deputy Director) to find out more.

What is Thai Select?

NT: Thai Select is a brand we established more than 10 years ago, because there was an issue. There are 15,000 Thai restaurants around the world, with about 6,000 of them in the U.S. And the problem we had in terms of consumers, you go in and expect something that tastes more Thai – authentic. Authentic can mean ingredients, the chef inside, the environment – setting – something with more hospitable, ambiente. When you go to a Thai Select restaurant, you can expect the flavors that you would find in Bangkok and Thailand.

So it's not a typical ratings system

NT: There was a misconception before. We are not competing with Michelin Star or similar star ratings system. We're looking for authenticity. When you open up a Thai restaurant, you need to think about the area. In the U.S., they might like it a little sweet. In Japan, maybe less sweet and saltier. But because so many people visit Thailand every year, and are more familiar with the food now, we want to have a little more standardization, to be able to tell people that it is authentic. When someone goes into a restaurant with Thai Select logo (shown right), you can feel comfortable that you will receive the real thing.

What are some of the criteria to join?

NT: Ingredients are one of the criteria. But we're not just talking about fresh ingredients, because it is a challenge to find absolutely everything.

NC: Not everything has to be from Thailand. When we visit a restaurant, as Thai people, we know that



Tom Kha Gai

Massaman Ga

it is food that you can get in Thailand.

NT: Not like putting ketchup into Pad Thai, for example.

NC: We know certain exceptions have to be made. Dishes like Pad Goong, which uses Thai basil – it's hard to get this in New York, so in certain areas, places have to use Italian Basil. That should be acceptable because you know you can't find it. In Florida, you can find Thai Basil, so we keep that in mind when visiting restaurants there.

How many Thai Select restaurants are in NYC?

NT: About 100 right now. Total in the U.S. is around 550.

NC: We are trying to increase those numbers. The problem is that we have to go in and process everything to Bangkok. We're trying to make the committee aware. As I said, there are 15,000 total in the U.S. so we should have a lot more in the future.

What's in the future?

NT: Next year we are going to launch a campaign for Thai Select in the U.S. with our NY office and our office in Los Angeles. We're going to do cooking videos and push into social media channels to connect with our audience. Maybe do contests and games for free ingredients, for example. We have our Facebook site now, which people can already visit, but look for Twitter and Instagram starting in the New Year.

Do you have any suggestions for diners?

NT: We want them to know more than Pad Thai and Pad See Ew and Tom Kha. There is more variety that we want to introduce. People are more adaptable to things. People are more educated about Thai food and want to try new things more than ever before. It's great that people love Pad Thai, but we want them to try a little more.



For more information,
visit www.thaiselect.com



Other Asian Restaurant Guide

5.25 Average	For a few extra cents, add a flavor or spice.
Check for Available	Open late
Check for Delivery	Delivery
Check for Family Dining	Family Dining
Check for Handicapped Access	Handicapped Access
Check for Kid-friendly	Kid-friendly
+ Checkmark if NY Available	NY City

CHINESE

Upper East Side	Hua Dynasty
214 W. 78th St. 212-535-2000	\$10 L

Upper West Side	Logined 72
21 W. 72nd St. 212-549-0706	\$10 L

M. I. U.	Dolcis
2008 Broadway, New York City 10036	\$10 L

Chinese East	Wu Jen's Because Club House
1080 Madison Ave. (near E 85th St.) 212-536-2026	\$10 L

Midtown West	Chun Grill
400 5th Ave. (near 5th & 52nd Sts.) 212-589-1099	\$10 L

Midtown West	Tofu Noodle Bar
120 W. 36th St., just West of 6th Ave. 212-580-1000	\$10 L

Midtown West	Home Foods
101 W. 46th St. 212-343-0500	\$10 L

Midtown West	Home Manna
201 Lexington Ave. (near 50th St.) 212-419-0223	\$10 L

Midtown West	Laud of Plenty
204 E. 53rd St. 212-366-4200	\$10 L

Midtown West	The College*
20 Avenue of the Americas 212-580-4400	\$10 L

East Village	Dumpling Man*
108 St. Marks Pl., bet. Ave. A & Ave. B 212-250-0721	\$10 L

Lower Manhattan	Xia'an Famous Foods
115 W. 29th St. (bet. 6th & 7th Aves.) 212-229-2800	\$10 L

Lower Manhattan	Bonchi
181 2nd Ave. (bet. 10th & 11th Sts.) 212-695-7712	\$10 L

Lower Manhattan	Ring Kitchen
21 Octavia St. (bet. Greenwich Street & 2nd St.) 212-273-1222	\$10 L

Lower Manhattan	Buddha Garden
71 Mulberry St. (bet. Beekman & Grand Sts.) 212-259-2551	\$10 L

Lower Manhattan	GoMo Deco*
1 C. Broadwater St. (bet. Moore & Defense Sts.) 212-931-4291	\$10 L

Lower Manhattan	Hope Lee
10 West 23rd St. (bet. 5th & 6th Aves.) 212-580-1704	\$10 L

Singapore Cuisine*

Lincoln Center	Singapore Cuisine*
150 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-3200	\$10 L

Lincoln Center	Sir Heng Ju
480 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0400	\$10 L

Lincoln Center	Wo Hop
4 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0400	\$10 L

Lincoln Center	East Wind Szechuan Shop*
411 Lincoln St. (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Herbivorous Yak Restaurant
200 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Fantasy Cuisines
250 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

KOREAN

BEST OF NEW YORK

Lincoln Center	Brenju
280 W. 25th St. (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Cheong Dang Gogi
54-14 20th Ave. (bet. 41st & 42nd Aves.) 212-265-0223	\$10 L

Lincoln Center	Doen's Biggarn*
131 E. 52nd St. (bet. 5th & 6th Aves.) 212-415-2000	\$10 L

Lincoln Center	Han's Eatery
14 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Han Sang
10 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Han's Biggarn
131 E. 52nd St. (bet. 5th & 6th Aves.) 212-415-2000	\$10 L

Lincoln Center	Hyo Dong Gogi*
10 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Jangja BBQ
20 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Montenegro*
28-30 26th St. (bet. 6th & 7th Aves.) 212-580-0222	\$10 L

Lincoln Center	New Wings
20 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Seoul Goods
30 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Waoojip
10 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Deokde
10 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Deokde Kichukdo
10 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	Dong Daew Hong*
144 Madison Ave. (bet. 36th & 37th Sts.) 212-580-0002	\$10 L

Lincoln Center	Ryung Song Noodle Room*
20 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Lincoln Center	PoseokJip*
20 W. 36th St. (bet. 6th & 7th Aves.) 212-580-0001	\$10 L

Singapore Cuisine*

Lincoln Center	Singapore Cuisine*
150 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-3200	\$10 L

Lincoln Center	Sir Heng Ju
480 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0400	\$10 L

Lincoln Center	Wo Hop
4 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0400	\$10 L

Lincoln Center	East Wind Szechuan Shop*
411 Lincoln St. (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Herbivorous Yak Restaurant
200 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Fantasy Cuisines
250 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Singapore Cuisine*
250 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Sir Heng Ju
480 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0400	\$10 L

Lincoln Center	Wo Hop
4 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0400	\$10 L

Lincoln Center	East Wind Szechuan Shop*
411 Lincoln St. (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Herbivorous Yak Restaurant
200 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Fantasy Cuisines
250 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Singapore Cuisine*
250 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0700	\$10 L

Lincoln Center	Sir Heng Ju
480 West 65th Street (bet. Broadway & Columbus Ave.) 212-875-0400	\$10 L

Malaysian Food	Malaysian This	Laos - Mien	Bananas That Cafe	Bhutanese	Choi Thai Kitchen*	Chinese	Wok Drop Out
120-240 Park Ave 36th Fl 10006-021 212.580.0200	250 L	840 Madison Ave 30th Fl 10021 212.250.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L	110 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	OSAIB	Lao - Mien	Go Go Thai	Bhutanese	Stylex	Chinese	Peris Restaurant*
221 1 Macdill Ave 1st & 2nd Fl 33611 212.419.0500	250 L	140 W 36th St 10th Fl 10018 212.580.0200	250 L	430 Madison Ave 10th Fl 10021 212.250.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	SONGBORAN	Lao - Mien	Leather This	Bhutanese	Tai Thai	Chinese	Peris Restaurant*
300 Park Ave 8th Fl 10006-014 212.580.0200	250 L	311 5th Ave 4th Fl 10016-023 212.580.0200	250 L	250 Madison Ave 10th Fl 10021 212.580.0200	250 L	140 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	The Shabu	Lao - Mien	Newking Express	Bhutanese	Blu Grilled Thai Kitchens	Chinese	Peris Restaurant*
388 Park Ave 8th Fl 10006-014 212.580.0200	250 L	807 Madison Ave 10th Fl 10018 212.250.0200	250 L	900 Madison Ave 10th Fl 10018 212.580.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	Bangkok 2 This*	Lao - Mien	Nippon	Chinese	Spiral	Chinese	Peris Restaurant*
380 Madison Ave 10th & 11th Fls 212.419.0500	250 L	52 Madison Ave 10th & 11th Fls 212.250.0200	250 L	400 Madison Ave 10th Fl 10018 212.580.0200	250 L	140 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	TRATTI*	Lao - Mien	One More This	Chinese	Absolute Thai Noodlehouse	Chinese	Peris Restaurant*
384 Park Ave 10th Fl 10006-014 212.580.0200	250 L	917 Madison Ave 10th Fl 10018 212.250.0200	250 L	100 Madison Ave 10th Fl 10018 212.580.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	Tuna Blue Cafe*	Lao - Mien	Spirre	Chinese	Vietnamese	Chinese	Peris Restaurant*
108 Park Ave 2nd Fl 10006-023 212.580.0200	250 L	21 Madison Ave 10th Fl 10018 212.250.0200	250 L	110 Madison Ave 10th Fl 10018 212.580.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	Khao Thai Kitchen	Lao - Mien	Sticky Rice	Chinese	Salgueiro	Chinese	Peris Restaurant*
250 Madison Ave 10th & 11th Fls 100-101 212.580.0200	250 L	150 Madison Ave 10th Fl 10018 212.250.0200	250 L	390 Madison Ave 10th Fl 10018 212.580.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	Tai Thai Food	Lao - Mien	Zab Eats	Chinese	PHOXX & SHABU*	Chinese	Peris Restaurant*
100 Madison Ave 10th Fl 10006-014 212.580.0200	250 L	27 Madison Ave 10th Fl 10018 212.250.0200	250 L	100 Madison Ave 10th Fl 10018 212.580.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	Ibu's Thai Food	Lao - Mien	Eat Like Sofie	Chinese	Sergio Market	Chinese	Peris Restaurant*
101 Madison Ave 10th Fl 10006-014 212.580.0200	250 L	201 Madison Ave 10th Fl 10018 212.250.0200	250 L	630 Madison Ave 10th Fl 10018 212.580.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L
Malaysian Food	Southern Star	Lao - Mien	Nonna Gior Noi	Chinese	Lower My	Chinese	Peris Restaurant*
11 Avenue Uptown Manhattan 100-101 212.580.0200	250 L	200 Madison Ave 10th Fl 10018 212.250.0200	250 L	100 Madison Ave 10th Fl 10018 212.580.0200	250 L	120 W 36th St 10th Fl 10018 212.580.0200	250 L

JF Japanese Language Course

Winter 2016 January 18 - April 15

Study Japanese and Explore Japanese Culture with Us!

It has a focused curriculum, accompanied by a wide range of tasks (what you can see by going [here](#)) and opportunities for interaction, as well as the usual fun and rewarding work that comes with learning a new language. It's a great way to spend one hour every week.

Levels

7 levels available in the Winter term
 A1 (Introduction) to B1 (Intermediate)
 Course levels are based on CEFR*
 (*Common European Framework of Reference for Languages)

JF日本語講座
Japanese
Language
Course

For more details:
<http://www.jfny.org/language/course.html>

Location: — The Nippon Club 75 West 57th Street, New York, NY 10019



Registration Open!

This, Jan 12, 6:30 - 8pm
 *All levels welcome!
 *\$50 pp
 (self-admission included)
 RSVP to
jpcourses@jfny.org

Voice from the students



JAPAN FOUNDATION
 NEW YORK

THE NIPPON CLUB INC.

Entertainment / Leisure

Exhibition

December 3 - January 16
"Conver" Art Make-up Photo Exhibition
Cecilia Noir



Cecilia Noir NY is an art collaboration team of painters & a painter turned makeup artist and hairdresser, a fashion designer and photographer. They have combined their unique talents to create innovative photography artwork. Their 3rd exhibition "Conver" will showcase 20 photographs taken by Cecilia of Winona's lip art, in makeup on her lips. The exhibition will be at Japanese hair salon Saku Yon On Dec. 3. There will be an opening party on Dec. 13 with free food and drink.

Location: Saku Yon
29 E. 49th St. 2nd flr., New York, NY 10017
Tel: 212-614-2664
www.sakuyon.com
https://facebook.com/cecelia_noir_ny

Performance

December 18 & 19
Rez Abbah's "KARAVAN"
Asian Society
"KARAVAN" is Pakistani born jazz guitarist Rez Abbah

w's son featuring pianist Vijay Iyer and saxophonist Rudresh Mahanthappa. In this performance, the ensemble unveils a new project that explores Carnatic classical music from Southern India through the idiom of jazz. Iyer has explored Hindustani music and even更 in previous concerts. This is the final concert in a tetralogy made by Abbah that puts a jazzy twist on the musical traditions of South Asia.

Location: JCC Park Ave.
(bet. 70th & 71st Sts.)
New York, NY 10019
Tel: 212-425-3819
www.musicality.org/jpc

January 12-13, 2013
YOSHIO CLASSICAL SPECIAL Inst. Tokyo Philharmonic Orchestra
Shore Auditorium / Perlesman Stage at Carnegie Hall NY



Fans of J rock YOSHIO is famous for being the extreme voice of the rock band "X Japan" in a songwriter and drummer/producer. However before becoming a rockstar, he had classical music training with the piano. He will have a special concert event "YOSHIO CLASSICAL" at Carnegie Hall, performing his original compositions and classical pieces with the Tokyo Philharmonic Orchestra. Tickets can be purchased online or at the box office.

Location: JCC 26 dec., bet. 57th & 58th Sts.
New York, NY 10019
Tel: 212-425-0200/www.carnegiehall.org

Event

December 7
Kubota Night
WineAsia
Unwind, a local-brew company that has been home brewing their own beer since 2009, is holding a tap out event "Kubota Night". On this day, you can enjoy n-300 ml bottle of Kubota Saison or well in two food pairings for \$30. Reservations are required and payment must be made in-advance. Location: JCC 4th flr. (bet. 4th & 5th Aves.) New York, NY 10019
Tel: 646-454-1127
www.wineasia.com



December 7-8
4th Annual Nisei City Fair New York 2012
Nisei City

Nisei City is a small town in western Fukui Prefecture in northeast Japan that is famous for its traditional lacquer art, called maki-e. The tenth annual "Nisei City Fair" offers attendees a unique opportunity to experience the art of Japanese-maki-e lacquer and ceramics. As well as there will be an exhibit of Jajabu youth artworks made by the skilled and talented youth artists from Nisei City and demonstration of the traditional craft. Location: JCC 4th flr. (bet. 4th & 5th Aves.) New York, NY 10019
Tel: 646-454-1127
www.niseicityfair.com



December 11

50th Memorial Anniversary Celebration at Dr. Tetsuo Suzuki's The American Buddhist Study Center

The American Buddhist Study Center is hosting its commemoration of Dr. Tetsuo Suzuki (1913-1982) who is honored for his teaching role in spreading Zen and Shunism.



about the English-speaking world. At the Museum of Modern Art (MoMA), there will be a celebration of Japanese culture featuring kite-flying, a kendo demonstration, a traditional Japanese tea ceremony, a Japanese musical act, a Japanese dance, vocal and performances by Buddhist scholars and Zen teachers. For tickets visit www.chashin.eventbrite.com.
Location: Museum of Modern Art (MoMA)
11 W. 53rd St., bet. 5th & 6th Aves., New York, NY 10019
Tel: 212.580.7000 / www.moma.org

December 12**Highball Night Event**

IPPUDO NEW YORK East Village



Ceremony Commemorating the Launch of ANA Flights from JFK to Haneda All Nippon Airways (ANA)

On Dec. 20, All Nippon Airways (ANA) begins service from New York to JFK to Tokyo's Haneda. To commemorate this new route, a ceremony was held at the departure gate at JFK's Terminal 7 on the day of the inaugural flight. Dr. Isamu was ANA Senior Vice President, Global Routes, who shared his sentiment of "We've finally been able to make the long-awaited JFK to Haneda flight a reality. Going forward you can choose between going to Haneda or Narita, depending on whether you want to take a direct route to Tokyo or whether you want to use a China enroute to travel to another Japanes domestic location or to go somewhere else in Asia." ANA plans

from 5-8pm on Dec. 12. **IPPUDO NEW YORK**: East Village location will host a "Highball Night." During this event Senior Ambassador-Japanese Whisky Gardner Dunn will be on hand at the Best Bar and highballs will be made with Suntory Whisky Taka. Taka was newly released this year and it is a blend of whiskies from Suntory's Hatoyama, Yamazaki and Chita.

Location: 65-66 Ave., bet. 1st & 2nd Sts.
New York, NY 10003
Tel: 212.533.0525 / www.ippudo.com

reservations in advance via telephone or email:
Location: 310 W. 10th St.
New York City, NY 10011
Tel: 212.533.0525 / www.ippudo.com

Happenings

30-Minute Deep Clean & Head Massage for \$49 Cuccio Spas

Japanese hair salon Cuccio is offering its Deep Clean & Head Massage for \$49 (Reg. \$100) to those who come in for a haircut. This massage begins with a hot stone massage effect, and then it is cleaned with a dragon-breath shampoo that has a deodorizing effect and exfoliate skin. Shampoo treatments are then removed to the hair by an invigorating scalp scrub for the pores and scalp. This offer is good until Jan. 15, 2013.

Location: 122 Greenwich St., bet. Beekman and Rector Sts.
New York, NY 10013
Tel: 212.229.4968 / www.cucciospas.com

2-step Treatment Free for Chapters NY Readers

Kelso New York - The Madison Park hair salon Kelso New York is giving the first three Chapters NY readers that come in on Dec. 13-14 a 2-step treatment (Reg. \$40) for free. The treatment uses CHAZX, a complex, a type of protein fertilizer that helps repair damaged hair. This offer is limited to new customers who also receive a haircut or some other salon service. Why not give your beautiful hair some new life as graciously as 2012???

Location: 237 E. 23rd St., bet. 2nd & 3rd Aves.
New York, NY 10010
Tel: 212.255.0545 / www.kelsony.com

Lecture/Workshop

December 16**Calligraphy Workshop**

Friends Academy of Japanese Children's Society



At the Friends Academy of Japanese Children's Society, where young children through high school aged kids can receive Japanese language instruction, there will be a calligraphy workshop. Participants will have a chance to make a calendar with their own calligraphy. Anyone interested in Japanese culture, from elementary school age kids to adults, is welcome to join. Reservation are



to continue proactively expanding its routes to further maximize its convenience for customers.
<http://www.ana-airline.com>

50% Off Bellatory Special Edition for Five Ladies Webinars

KAPPO TOTTO

KAPPO TOTTO opened under the High Line this December, and it is offering a 7-course holiday special (\$100) to December. Five lucky winners will receive a \$50 discount coupon for this course by contacting the restaurant at info@kappototto.nyc by Dec. 10. Daily one coupon can be used for each dining night. KAPPO TOTTO takes pride in its use of seasonal ingredients, cooking each dish with great care, and providing meticulous service to its customers. Address: 427 W. 12th St., (bet 10th & 11th Aves.) New York, NY 10011 Tel: 212-964-0557 | www.kappototto.com

Restaurant Opening Competition

TESUBI



Yester year restaurant TESUBI reopened after a renovation with new menu added. To commemorate this new start TESUBI is offering each dinner a free beer or soft drink with their meal through Dec. 17. After opening in March 2013 TESUBI operated exclusively as a bistro restaurant, but in response to customer demands it is now serving comfort-style à la carte dishes. The pizzas are done using organic chicken, beef, and pork are available as well.

Address: 129 W. 56th St., (bet 6th & 7th Aves.) New York, NY 10019 Tel: 212-549-2599 | www.tesubirestaurant.com

2015 Winter Promotion Advertisers Profile

Sapporo USA

Sapporo USA is currently running a winter promotion called "Adventure Awaits" during which participants can win out door gear such as backpacks and mega fans. The bonus company The premium will run through Feb. 27, and entries are being accepted at Facebook.com/SapporoUSA. Be sure to check in now periodically as updates will take place. No purchase is necessary to apply, but those who enter must be at least 21 years of age. Winners will be notified by Sapporo USA.



Location: 17 W. 46th St., (bet 5th & 6th Aves.) New York, NY 10036 Tel: 212-629-1541 | www.sapporobeer.com

Mention Chopsticks NY and Get a Free Tea! Read This To Win! Bonus Giveaway

Chopsticks NY readers who visit Tokyo Meets New York before the end of the year and mention "I'm magazine" can receive a free this deal tea.



This restaurant is located by Carnegie Hall and Central Park and opened earlier this year. Its original menu features not only authentic Japanese but also a large variety of acoustic-camion dishes, especially soups. The second floor which opened in November has a larger sitting space as well as a bar.

Address: 129 W. 56th St., (bet 6th & 7th Aves.) New York, NY 10019 Tel: 212-549-2599 | www.chopsticksnyc.com

Party Room Giveaway for Chopsticks NY Readers

Rules

Because meaning "home away from home" is a Japanese establishment that offers a modern take on Japanese comfort foods. It showcases members from Akita Prefecture, hometowns of the family of the owners, Makoto Sugiyama who opened Beppouka this summer. It was conceived from a desire to share his family's culinary traditions and focus on responsibly sourced, seasonal ingredients. From Nov. 26-Dec. 9, Chopsticks NY readers can receive 10% off of your holiday party when mentioning the magazine at the time of reservation.



Location: 3 Fletcher St., (bet 18th & 19th Sts.) New York, NY 10012 Tel: 212-229-4582 | www.beppouka.com

December Promotion of 20% Off Cakes and Cookies GARDEN NEW YORK

West Village Japan-style cafe GARDEN NEW YORK is offering 20% off cakes and cookies December. For new vocabulary columners \$10 Reg. \$60 for new readers, \$30 for women's car, \$30 for coloring. GARDEN's experienced stylists go back and forth between New York and Tokyo and are up-to-date on all the latest trends. They will not only cut and color your hair but show you how to take care of it and how to replicate styles at home.

Address: 223 W. 11th St., (bet Greenwich & Washington Avs.) New York, NY 10011 Tel: 212-467-8220 | www.gardennewyork.com



Wagyu Seminar and Sampling Japan Livestock Products Export Promotion Council

On Oct. 13, the Japan Livestock Products Export Promotion Council held a wagyu beef presentation and tasting at The Institute of Culinary Education. The 20 attendees were comprised of industry figures as well as media. Council Executive Director Tsubakuro Itoh explained wagyu's ranking system, and the new year will tell the animal's background from its muscle pattern regulation. After this, Mr. Akio Nagasawa from meat importer SHARZEN INTERNATIONAL promoted a cutting demonstration. During the tasting that followed there was an opportunity to try different parts of wagyu in the such as sashimi brightly seared red



aujuku sessions that were arranged.

www.sharzeninternational.com

More Dermatologist and Deep Pore Cleaning for \$99



Spa Kuren NY
Midtown Spa Kuren NY will offer Micro Dermabrasion and Deep Pore Cleaning for \$99 (Reg. \$210) as a winter promotion through Jan. 31. Dermabrasion tightens the skin and feels wrinkles and fine lines. Deep Pore Cleaning is a treatment for people concerned about blackheads, so it removes dead skin cells and regains the skin. At Spa Kuren a knowledgeable and experienced Japanese aesthetician examined customers' skin thoroughly and provides the best treatment options. Reservations are required for this offer.
Location: 75 W. 44th St. (bet. 5th & 6th Aves.), New York, NY 10036
Tel: 212-729-3337 / www.spakuren.com

Winter Kaffe Sale with a 15% Discount

KDINN

KDINN Japanese Trading has specialized in providing Japanese cutlery to restaurants and home kitchens since its establishment in 1982. This December, KDINN is having a sale on their website and is offering a 15% off discount on all hashi and knife purchases at their Tribeca showroom and KDINN online shop. When making a purchase online, use the promo code KDINN2016 is received a 15% off discount.

Location: 12 Warren St., bet. Church St. & W. Broadway,
New York, NY 10007
Tel: 212-620-9372 / www.kdinn.com

\$45 Off Cut & Damage Free Color

Hair by Mysy

With years of experience as top stylist and colorist in New York City and Japan, Mysy Asakawa has worked with celebrities and in fashion shows. From Oct. 1-31, she is offering a \$45 discount for cut & damage free color services for Chopsticks NY readers. The products she uses for her color help prevent damage during the coloring process and protect against loss of cuticle and cortex cells. It effectively dyes in color and improves pigment retention while it reduces breakage dramatically. Don't forget to mention Chopsticks NY when making an appointment.
Location: Baby 6

304 E. 46th St., bet. 5th & 6th Aves., New York, NY 10017

Tel: 212-485-4477

hair-by-mysy.com

10% Off Only for Chopsticks NY Readers

Bu Grotto Thai Kitchen

Somphat's Bu Grotto serves traditional and modern Thai cuisine using a variety of fresh ingredients. Chef Master Somphat was born and raised in Thailand and is a self-taught, combining classic and modern approaches. This stylish restaurant is the only place where you can taste for original menu, which is both diverse and affordable. From Dec. 1-Dec. 31, the restaurant is offering 10% off when you mention Chopsticks NY.
Location: 45-04 38th Blvd., bet. 48th & 49th Sts.
Sunyside, NY 11108
Tel: 718-277-6200 / www.bugrottothaitkitchen.com

Winter Japanese Language Classes

The Japan Foundation/Nippon Club

The Japan Foundation and the Nippon Club are offering Japanese language and culture courses this winter with certified Japanese language teachers. Seven different levels ranging from introductory (JL1) to intermediate (JL4) levels are offered, with a focus on reinforcing conversational skills, reading, grammar and vocabulary for real-life settings. Also, class levels are based on CEFR (Common European Framework of Reference for Languages). Classes will meet once a week from mid-January to early April.

2nd Annual HOPPY Night Out

HOPPY Beverage Co. is a Tokyo-based company that created the hop-based drink named HOPPY, which is considered a healthier alternative to beer. The company presented the 2nd Annual HOPPY Night Out at the New York City restaurant and bar, SoraMatsu. The president of HOPPY Beverage Co., Mrs. Misaki Inoue, introduced this year's guest of honor, SoraMatsu Chef Tachibana Haru. Master Chef Haru is a 4th generation award-winning sashimi specialty Sashimi-ya in Asakusa, Tokyo. He demonstrated the art of sashimi making and served mini dishes along with a HOPPY infused sashimi in collaboration with Chef Inoue. Afternoon of SakeMaster. In addition, there was traditional Japanese



2017 To register, visit the Japan Foundation website or call 212-681-2222. Also on Jan. 12, they will host a Conversation Café, featuring Japanese learners to practice their language skills with native speakers in a relaxed atmosphere. To attend, send an email to you@jpf.org with your name, phone number and Japanese proficiency level before the event date.
Location: 745 W. 57th St. (bet. 6th & 7th Aves.), New York, NY 10019
Tel: 212-681-2222 / www.jpf.org

Free Bottle of Crafted Beer with Dumplings

Grunkin Dumpling



Grunkin Dumpling just had their grand opening in the East Village on Sept. 14. With quality over quantity in mind, Grunkin Dumpling has partnered with local farms to serve you the highest quality dumplings in the area. This December, Grunkin Dumpling is offering 1 bottle or can of beer with the purchase of over \$20. Mention Chopsticks NY to receive this offer. The offer is valid until Dec. 31.
Location: 137 Astor Ave., bet. St. Marks Pl. & 1st St.
New York, NY 10003 / Tel: 212-945-8882



comics storytelling, songs performed in English by Ryoji Takahashi
Dontaku Sekine
137 Astor St., bet. St. Marks & Lexington Sts.
New York, NY 10002
www.grunkindumpling.com
www.happyhoppy.com

The Art of Japanese Urushi

Tradition and Innovation

Ninohe City Fair in New York 2016

DATES << DECEMBER 7 TO 9

HOURS << 11:00AM - 7:00PM

VENUE << GREEN GALLERY ROOM

4 W 43RD STREET

NEW YORK, NY 10036

Contact:

Ninohe City, Iwate Japan
C/O Focus America Corporation
E-mail : ninohe@focusamericajp.com
Tel: 914-667-1891

NINOHECITY.COM



天然とんこつラーメン専門店

ICHIRAN - Since 1960 -

Classic Tonkotsu Ramen Shop



*The Most authentic and flavorful
tonkotsu ramen of Fukuoka is
Finally here in NY!*

ICHIRAN Tonkotsu Ramen including Original Red Dry Sauce

Made in Japan.
Sold only at ICHIRAN
NY Brooklyn Shop
The perfect holiday
gift~



ICHIRAN NY Brooklyn

374 Johnson Ave.
Brooklyn, NY 11206
1 718 381 0491
F 718 381 0492

